

## Steamed Fish Cantonese Style Recipe

**Ingredients:** Serves 4

600g live fish  
6 stalks sectioned scallions  
4 slices ginger  
½ cup shredded ginger  
½ cup Chinese parsley  
1 tablespoon light soy sauce  
1 tablespoon oyster sauce  
3 tablespoons cooking oil  
Drizzle of sesame oil

**Method:**

Clean the fish, put scallion sections and ginger slices on a plate. Arrange fish on top. Place the fish in the steamer when water begins to boil, steam over high heat for 15 minutes. Take out fish plate, carefully pour off any liquid in the plate, discard scallions and ginger. Add soy sauce and oyster sauce on fish, sprinkle scallion shreds and ginger shreds on fish too. Heat 3 tablespoons oil to very hot, splash the oil on top of scallions and ginger. Sprinkle on Chinese parsley and drizzle with a bit of sesame oil. Serve hot with steamed white jasmine rice.

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