

## **Steamed Pork Salted Fish Recipe**

**(Steamed Pork Recipe)**

### **Ingredients:**

300 g pork, sliced thinly  
50 g salted Kurau fish fillet, sliced thinly  
20 g ginger, cut into fine strips  
60 ml (¼ cup) water

### **Topping:**

10 g (1 clove) garlic, peeled and thinly sliced  
2 tablespoons oil for frying  
pinch of freshly grated pepper

### **Method:**

Place pork in a heatproof or enamel dish/bowl and top with the salted fish and ginger strips. Pour in enough water (about ¼ cup) to cover the salted fish. Steam for 15-20 minutes, or until pork is cooked. Fry the garlic in oil until just lightly browned. Dish the garlic crisps and oil onto the steamed pork and salted fish just before serving. Lastly, give it a fresh grating of pepper.

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