

Steamed Snapper Recipe

Ingredients: Serves 4

1 snapper, 700g, cleaned and scaled
1 scallion (spring onion), shredded
1 tablespoon finely sliced ginger
2 teaspoons white Chinese rice wine
2 tablespoon soy sauce
1 teaspoon sesame oil
1 stalk leaf cilantro (coriander leaves), torn into sprigs
white pepper

Method:

Wash and pat the fish dry. Place the shredded scallion into a heat-proof serving dish and then place the fish on top. Marinate the fish with the ginger, Chinese rice wine, soy sauce, and sesame oil, and leave to stand for 30 minutes. Prepare a steamer or a large wok for steaming. If you are using a wok, place a cake tin or steaming stand in the wok to support the dish of fish. Pour in enough water to bring the water level to 2 inches beneath the top of the cake tin or stand. Bring the water to a boil. Place the dish containing the marinated fish on the support. Cover and steam over high heat for 15 minutes. The fish is done when its eyes turn white and begin to bulge. Remove the dish, garnish with the leaf cilantro, and finally, add the white pepper to taste. Serve hot. The secret of this dish is the cooking time. This, of course, will vary with the size of the fish, so adjust accordingly.

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