

Suzhou Deep-Fried Fish Recipe

Ingredients: Serves 4

2 small pomfret (or carp about 600g)

2 stalks scallion

3 slices ginger

Seasonings A:

3 tablespoons soy sauce

1 tablespoon wine

Seasonings B:

1 stalk scallion

1 star anise

2 tablespoons soy sauce

3 tablespoons sugar

¼ cup water

1 teaspoon five spice powder

½ tablespoon sesame oil

Method:

Rinse and wipe dry the pomfret, slice diagonally into large pieces. Crush scallion and star anise with 1 tablespoon of oil, add seasonings B, bring to a boil. Divide fish into two parts, deep-fry them separately until browned. Reheat oil, deep-fry fish again over high heat until very crispy. Remove and soak in seasonings B sauce. Rotate the wok to soak the fish slices evenly. It tastes better when serve cold.

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