



Steamed Snapper Fillets with Ginger & Green Onion

Ideally cook the fish in a lipped plate that can double as a serving plate so the cooked fillets aren't being moved onto a cold plate. It's important that there's enough room around the edge of the plate for the steam to circulate. Take care when pouring the hot oil over the fish as it will spit.

Serves 2



INGREDIENTS

- 2 x 160-180g snapper fillets, skin on, pin-boned
- 1 tablespoon Shaoxing rice wine (20ml)
- 1 tablespoon slivered ginger (about 10g)
- 1½ tablespoons soy sauce (30ml)
- 1 teaspoon sesame oil (5ml)
- 2 green onions (scallions), cut into slivers about 6cm long
- 1½ tablespoons peanut or vegetable oil (30ml)
- Small handful coriander sprigs
- Freshly ground white pepper, to taste
- Steamed jasmine rice, for serving

METHOD

1. Wipe the fish skin with a clean damp cloth to remove any remaining scales; check for any remaining pin-bones.
2. Place, skin side-up, in a heatproof lipped-plate or shallow bowl that will sit inside the steamer basket with some room around the edges; ideally one that can double as a serving plate.
3. Drizzle Shaoxing over the fish and sprinkle with half the ginger.
4. Bring a deep saucepan or wok of water to a gentle boil, ensuring the steamer basket will sit snugly above the water level without touching it and without steam escaping.
5. Place plate inside steamer, cover and place over the water.
6. Steam for about 4–5 minutes, until fish is just opaque.
7. Remove steamer from wok or pan.
8. Remove the plate from the steamer if it's doubling as a serving plate, otherwise transfer fish to a warmed serving platter, pouring any liquid in the plate over it.
9. Drizzle with soy sauce and sesame oil and sprinkle with green onion and remaining ginger.
10. Heat peanut or vegetable oil in a small saucepan until almost smoking, then carefully pour it over the fish.
11. Sprinkle with coriander and pepper and serve immediately with rice.