

# Fried Pomfret with Abalone Sea Sauce

## INGREDIENTS

1 Pomfret (400g)

3g Ginger

1 Chilli

1 Tsp Kansom Australia's Abalone  
Sea Sauce\*

Salt

2 Tbsp Oil



## METHOD

1. Clean the pomfret, and make three gashes on both sides. Spread salt on both sides.
2. Clean and shred the ginger and chilli.
3. Heat the wok. Add in 2 tablespoons of oil, and turn around the wok, then pure out the oil. Put pomfret in and cook until one side is done.
4. Add in the ginger, chilli and Abalone Sea Sauce. Flip the pomfret over to cook the other side until its done.
5. To serve, arrange pomfret on plate along with the sauce and shredded vegetables.

\*Why not try this recipe with any of our Sea Sauces? Give it a try.