

Steamed Fish with Abalone Mild Chilli Sea Sauce

INGREDIENTS

1 Garoupa (600g)

Coriander Leaves

4 Spring Onions

4 Slices of Ginger

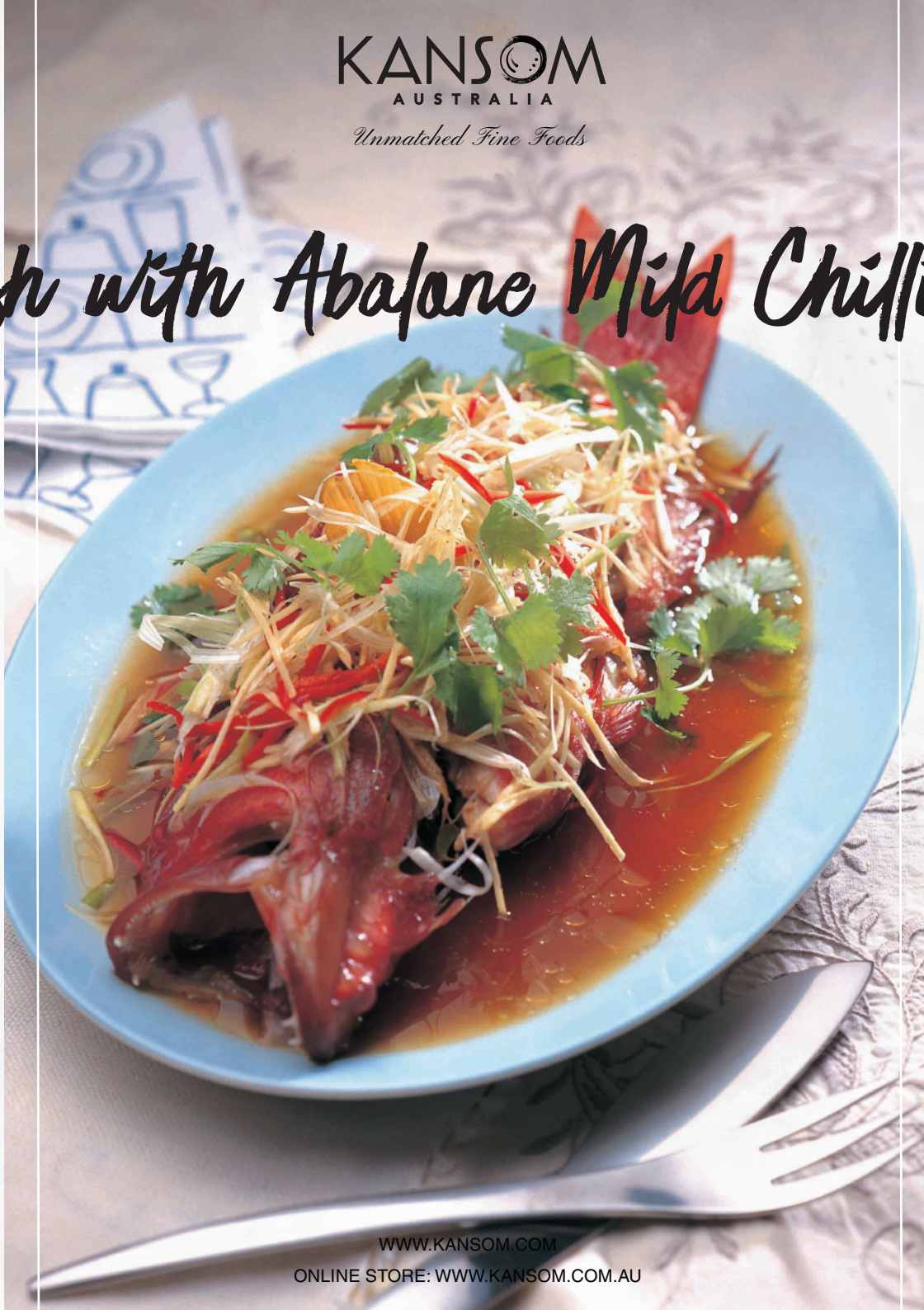
1 Chilli

1 Tsp Kansom Australia's Abalone Mild
Chilli Sea Sauce*

Pinch White Pepper

1 Tbsp Rice Wine

2 Tsp Oil



METHOD

1. Clean the garoupa inside out and make two gashes on both sides.
2. Clean and shred 2 of the spring onions, 2 of the slices of ginger and chilli.
3. Arrange the remaining spring onions and slices of ginger, along with the garoupa nicely on a plate. Then spread the rice wine over. Place the plate in a wok, and steam over high heat for 13 minutes.
4. Place the juice from the steamed fish in the wok. Combine together with the Abalone Mild Chilli Sea Sauce and cook over medium heat until boiling. Spread the new seasonings on the garoupa.
5. Sprinkle a pinch of white pepper and the shredded ingredients (see Step 2) over the garoupa.
6. To serve, spread 2 teaspoons of hot oil and garnish with coriander.