

Asian steamed snapper

Gaggenau Appliance:
Preparation Time: 15 minutes
Cooking Time: 15 minutes
Serves: 2 to 4



Ingredients

1 small whole snapper, cleaned and scaled
1 large knob of ginger, peeled, cut into matchsticks
½ cup soy sauce
½ cup Shao hsing wine
½ tsp salt
2 tsp sugar
3 spring onions, finely sliced

Shiitake mushrooms

8 shiitake mushrooms, sliced
¼ cup soy sauce
¼ cup mirin

Method

Cooking whole fish on the bone keeps the flesh lovely and succulent and full of flavour. To serve a crowd, simply cook two or more, side by side. For a larger fish, increase the cooking time by a few minutes.

Preparation:

1. Preheat oven to **Hot air 160°C + 100% humidity**.
2. Place fish on the stainless steel unperforated tray. Cut two thick slits into both sides.
3. Mix together the soy sauce, shao hsing wine, salt and sugar in a small bowl. Pour the sauce over the fish. Scatter over the ginger and place in oven on shelf position 1 to cook for 15 minutes.
4. Meanwhile, place the mushrooms, mirin and soy in a small saucepan and cook over a medium heat for a few minutes until the mushrooms are softened and the sauce has reduced and thickened.

To finish Remove fish from the oven and place on serving platter. Pour over mushrooms and sauce. Scatter over spring onions.