



Cantonese style steamed fish

Gaggenau Appliance:
Preparation Time: 0.25 hours
Cooking Time: 30 minutes
Serves: 4

Ingredients

1 x 1kg whole barramundi, cleaned,
or 500g fish fillets
2 tablespoons ginger, julienned
2 tablespoons light soy sauce
1 teaspoon dark soy sauce
2 teaspoons sesame oil
½ teaspoon caster sugar
4 spring onions, julienned
2 tablespoons peanut oil
1 handful coriander, to garnish

Method

Preparation:

1. Pat the cleaned fish dry with paper towel and make two diagonal slashes on each side. Rub salt all over the fish, including the cavity. Place the fish on the solid steamer insert and spread the ginger evenly over the top. Leave for 10 minutes.
2. Preheat the combi-steam oven to **Hot Air 100°C degrees + 100% humidity**. Mix the soy sauces, sesame oil and sugar, and pour mixture over the fish. Place the tray in the oven and steam for 8-12 minutes until the fish flakes easily.
3. Carefully remove from the tray and transfer the fish to a heated serving platter and pour the sauce from the tray over the fish.
4. Scatter the spring onions over the fish. Heat the peanut oil in a small saucepan until smoking and pour it over the spring onions. Serve immediately.