



## Recipe

Kylie Kwong's Steamed Fish Fillets With Ginger,  
Spring Onions and Coriander

# Kylie Kwong's Steamed Fish Fillets With Ginger, Spring Onions and Coriander

Serve as part of a shared meal for 4–6.

## Ingredients:

3 x 120 g firm, white-fleshed\* fish fillets  
1/3 cup water  
2 tablespoons shao hsing wine or dry sherry  
2 tablespoons ginger julienne  
1 Chinese cabbage leaf, finely sliced  
1/2 teaspoon white sugar  
2 tablespoons \*tamari/light soy sauce  
1/4 teaspoon sesame oil  
1/2 cup spring onion julienne  
1 1/2 tablespoons peanut oil  
1/4 cup coriander leaves

## Method:

**1.** Place fish in a shallow heatproof dish that will fit inside a steamer basket. Pour water and wine or sherry over fish, then sprinkle with half the ginger.

**2.** Place dish inside steamer and position over a deep saucepan or wok of boiling water and steam, covered, for 6–8 minutes.

**3.** Carefully remove steamer lid and check to see if fish is cooked. The flesh should be white; if it is still translucent, cook for another minute or so.

**4.** Arrange cabbage on a serving plate. Using a spatula, carefully remove fish from steamer, and place on top of cabbage. Pour any liquid left in the cooking dish over fish, sprinkle with sugar and drizzle with tamari or soy sauce and sesame oil, then sprinkle with remaining ginger and the spring onion.

**5.** Heat peanut oil in a small frying pan until moderately hot, then carefully pour over fish.

**6.** Garnish with coriander and serve immediately.



\*Suitable fish species for this recipe include: Snapper, Bream, Whiting, Blue Eye, Barramundi, Ling.

\*Tamari contains little to no wheat and is therefore an excellent substitute for light soy, which contains wheat.