



Whole Steam Sea Bass with Preserved Chinese Lettuce, Mushroom and Fresh Chilli Dip

Overview

Difficulty Easy
Servings 2-3
Preparation Time 30 mins
Cooking Time 40 mins

Ingredients

Ingredients for Fish

- 1.5 - 2kg Whole Seabass/ Snapper - Scaled
- 20g Dried Shiitake Mushrooms - Soaked
- 1 Tablespoon Fermented Soy Beans
- 10g Garlic – Chopped
- 10g Ginger – Sliced
- 2 Tablespoons Light Soya Sauce
- 1 Tablespoon Sesame Oil
- 1 Stalk Red Chilli – to Garnish
- 20g Preserved Chinese Lettuce
- 2 Pieces Preserved Plums
- 2 Stalks Coriander Leaves – to Garnish
- To Taste Salt
- To Taste Pepper

Ingredients for Fish

- 200g Red Chilli – Deseeded
- 2 Stalks Coriander Leaves
- 1 Piece Large Lime – Juiced
- To Taste Salt
- To Taste Pepper

Continue Next Page