KIKKOMAN

Cantonese Steamed Whole Sea Bream

Total time **25 mins** **5 mins** preparation time **20 mins** cooking time

INGREDIENTS

4 portion(s)

1	whole sea bream
1 tsp	unrefined sea salt
1 tbsp	Shaoxing rice wine
3	stalks spring onions, 1 of them finely shredded
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
2 tsp	unrefined light brown sugar
1 tsp	sesame oil
2 tbsp	groundnut oil
1	inch piece of ginger, finely shredded
	handful of chopped coriander leaves

PREPARATION

Step 1

Wash fish and pat dry, then rub evenly with salt and rice wine. Make sure to rub inside the belly. Place the fish over two chopsticks, or even 2 stalks of spring onions, set over a plate. This will make for more even cooking.

Step 2

Set up a steamer by putting a rack into a wok/pot over boiling water, and set the plate of fish on the rack (make sure it doesn't touch the water). Steam over high heat until just cooked, about 18 min for mine.

Step 3

Carefully transfer the cooked fish to a new plate.

Step 4

Stir together the soy sauce, sugar and sesame oil, and drizzle over the fish. Scatter the spring onions and ginger over.

Step 5

Heat the groundnut oil in a pan until smoking, and then immediately pour over the fish. It will sizzle and crackle delightfully. Garnish with coriander, and serve straight away with plain steamed rice and your favourite vegetables.