



Steamed Fish with Fragrant Bean Sauce

Steamed Fish with Fermented Black Bean Sauce is a classic home-style dish, featuring tender fish topped with a savory blend of black beans, garlic, and soy sauce.

Ingredients : (Serves: 3-5)

Tungsan/ Straits Story Fragrant Bean Sauce		250g
Fish Head		500g
Red Chilli (chopped)	} Set aside some for garnishing	Personal preferences
Spring Onion (chopped)		Personal preferences
Coriander (chopped)		Personal preferences

For a more spicy taste, can add in chilli padi.

COOKING METHOD

1. Clean fish using salt water.
2. Pre-mix the Fragrant Bean Sauce with red chilli, spring onion and coriander.
3. Apply the pre-mix paste evenly on top of the fish.
4. Bring water in the steamer to a boil and steam fish over high heat for 3-5 minutes.
5. Remove fish from the steamer, pour away excess steaming liquid.
6. Garnish with the remaining red chilli, spring onion and coriander and serve.

NOTES

1. You can use this paste for steaming tofu, seafood, meat and also as a seasoning.
2. No hard and fast rules in cooking, adjust or add in other ingredients to suit your tastes!



豆豉香蒸鱼头

豆豉香酱蒸鱼是一道经典的家常菜，以豆豉、蒜蓉和酱油调味，咸香浓郁，鲜嫩入味。

用料: (3-5 人份)

唐山/南洋之宝 豆豉香酱	250 克	
鱼头	500 克	
红辣椒 (切碎)	} 些许留作点缀	依个人喜好
青葱 (切碎)		依个人喜好
芫荽 (切碎)		依个人喜好

可加入小辣椒，以增加辣度。

煮法

1. 用盐水将鱼洗净。
2. 将豆豉香酱与红辣椒、青葱和芫荽预先混合。
3. 将预拌好的酱均匀涂抹在鱼身上。
4. 将蒸锅中的水烧开，用大火将鱼蒸 3-5 分钟。
5. 将鱼从蒸锅中取出，倒掉多余的蒸水。
6. 撒上剩余的红辣椒、青葱和芫荽即可食用。

备注

1. 此酱料可用于蒸豆腐、海鲜、肉类，也可用于调味。
2. 烹饪没有硬性规定，可依据个人口味适当调味和搭配其它配料!