



Steamed Fish with Ginger & Soy Sauce

"Quick & Easy" Fool Proof Dish to impress and visitors & guests.

Ingredients : (Serves: 4)

Fish	400-500g
Ginger (finely julienned)	Personal preference
Spring onions (finely julienned)	Personal preference
Local Celery (chopped)	Personal preference
Cooking Oil	(2 tbsp) 30ml
Tungsan/ Straits Story Seasoned Soya Sauce for Seafood	(4 tbsp) 60ml

COOKING METHOD

1. Steam fish with ginger strips over high heat until cooked (approx 8 minutes).
2. Pour away fish juices then garnish with sliced spring onions and Local Celery.
3. Heat cooking oil in a small saucepan, add Seasoned Soya Sauce for Seafood, bring to boil. Pour mixture over steamed fish and serve hot.

NOTES

1. Fresh fish is the most important ingredient in this dish.
2. No hard and fast rules in cooking, adjust or add in other ingredients to suit your tastes!



广式蒸鱼

广式蒸鱼是一道“快速简便”且不会失败的菜肴，快来学习让客人们留下深刻的印象吧！

用料: (4 人份)

鲜鱼	400-500 克
姜母 (切成细丝)	依个人喜好
青葱 (切成细丝)	依个人喜好
本地芹菜 (切碎)	依个人喜好
食用油	(2 汤匙) 30 毫升
唐山/南洋之宝 蒸鱼生抽	(4 汤匙) 60 毫升

煮法

1. 用大火将鱼和姜丝一起蒸熟 (约 8 分钟)。
2. 倒掉鱼汁后，用青葱和本地芹菜装饰。
3. 取一小锅加热食用油，加入蒸鱼生抽，煮沸，倒在蒸好的鱼上，趁热食用。

备注

1. 鱼的新鲜度是这道菜美味的关键。
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！