



Exotic Steamed Fish with Ginger and Lime



Ingredients:

- 1 large fish fillet (such as sea bass, snapper, or cod)
- Salt and freshly ground black pepper, to taste
- 1 TBLS light soy sauce
- 1 TBLS fish sauce
- 1 TBLS fresh lime juice
- 1 TBLS olive oil or sesame oil
- 2-3 thin slices of fresh ginger
- 1-2 red chillies, thinly sliced
- Fresh coriander leaves, for garnish
- 1 lime, sliced into wedges

Method:

1. Rinse the fish fillet and pat it dry. Lightly season with salt and pepper on both sides.
2. In a small bowl, mix together the soy sauce, fish sauce, lime juice, and olive oil or sesame oil. Set aside.
3. Place a steaming rack or basket in a pot with about 1 inch of water. Bring to a simmer.
4. Lay the fish on a heatproof plate that will fit inside the steamer. Place ginger slices under the fish and pour the sauce evenly over the top.
5. Carefully place the plate inside the steamer. Cover and steam for 8-10 minutes, or until the fish flakes easily with a fork.
6. Carefully remove the plate from the steamer. Sprinkle sliced red chillies and fresh coriander on top. Arrange lime slices around the fish for added flavor.
7. Serve the fish hot with additional lime wedges for squeezing.