

STEAMED SNAPPER FILETS

with Oriental broth & blackbeans



Preparation : 10 min - **Resting :** - - **Cooking :** 20 min - **Equipment :** -

Ingredients : 4

- FOR THE BROTH - 600 ml Fish stock (or water) - 1 cup mushrooms (shitake & pigs ear) - 2 tsp soy sauce - 1 Tbspn dashi - 1 Tbspn ginger - ¼ cup coriander, roughly chopped - ½ a garlic clove, chopped finely - 2 spring onions, rough chopped - 1 Tbspn blackbeans, soaked in water - Generous pinch Bonito flakes - FOR THE STEAMED FISH - 4 baby snapper, fillets (100 to 120 gms each) - 1 Tbspn coriander leaves & steamed (washed) - 1 Tbspn spring onions, sliced - 1 Tbspn finely sliced ginger - 3 spring onions sliced - 1 Tbspn dried black beans, soaked in water - 1 pinch toasted sesame seeds - 2 Tbspn butter

1. In the stainless steel bowl, add all of the broth ingredients.
2. Add the XXL steamer tray to the top of the Magimix Cook Expert. Place a sheet of baking paper in the bottom of the steamer basket. Sprinkle a few leaves of coriander & spring onions onto the baking paper. Season your fish.
3. Place the fish on top of the herbs. Add the herbs & ½ a teaspoon of butter to the top of each fillet. Add the steamer basket to the steamer tray. Place the lid on to the basket.
4. Choose Cook, STEAM, press AUTO. If you are using whole fish it will take up to 40mins to cook the fish.
5. Place the fish in a bowl. Ladle with the broth making sure to add some mushrooms. Garnish with spring onions.

© Video and recipe by Good Chef Bad Chef
User-contributed recipes are not retested by Magimix.

Name : By Good Chef Bad Chef