

ChowFu.co

steamed branzino with ginger and scallions

Difficulty*	Prep	Cook
1	10-15min	10-15min

*Difficulty on a scale from 1-5, where 1 is easiest

Ingredients

Branzino – Scaled and Clean [Sea Bass can be a suitable substitute]

Scallions – 4-5 (35g)

Ginger – Small Piece (35g)

Light Soy Sauce – 3 Tablespoons

Shaoxing Wine – 1 Tablespoon

Sesame Oil – 1.5 Teaspoons

Peanut Oil – 2 Tablespoons

Salt – 0.5 Teaspoons

White Pepper (optional) – 0.25 Teaspoons

Directions

- 1.) Julienne the scallions into long, thin strips, about 2-3 inches in length (5-7.5cm). Cut the whiter parts of the scallions (closer to the roots) into 2 inch pieces (5cm).
- 2.) Peel the ginger. Julienne half the ginger into long thin strips. Cut the other half of the ginger into several slices.
- 3.) Rinse the fish thoroughly with cold water and pat dry. Take the slices of ginger and stuff them into the cavity of the fish. Add to the cavity the chunks of scallion.
- 4.) In a small bowl, mix in the Light Soy Sauce, Shaoxing Wine, and Sesame Oil. Pour the mixture over the fish, making sure to get the inside and out. Sprinkle with the salt and white pepper (if using).
- 5.) Prepare a wok with a steaming rack (or any other mechanism that can steam). Place the Branzino on the rack and set the stove top to high. Place the lid on the wok and steam for 10 to 12 minutes.
- 6.) Take the plate of fish out of the wok. Using tongs or chopsticks, remove the ginger slices and scallions from the cavity of the fish. Add the julienned scallions and ginger on top of the fish.
- 7.) Heat the peanut oil over the stovetop until a wisp of smoke appears (a couple minutes). Pour the oil over the fish (you should hear the sizzle of the oil when this happens).
- 8.) Serve immediately.