Auspicious Ginger Steamed Fish

Ingredients

- 1.2 Kg Grouper Fish
- 2 in Sliced Ginger
- 5 Stalks Onions, Spring Or Scallions (Includes Tops And Bulb), Raw
- 4 tbsp Water
- 1 tsp MAGGI® Concentrated Chicken Stock
- 0.5 cup Cooking Oil
- 100 g Shallots (roughly chopped)
- 30 g Chopped Garlic
- 50 g Old Ginger
- 50 g Young Ginger
- 80 g Spring Onion
- 0.25 cup MAGGI® Oyster Sauce
- 3 Calamansi Lime Juice

Instruction

1. Heat the steamer. Place the fish, ginger and spring onion on a plate. Mix water and MAGGI® concentrated chicken stock and pour it on the fish.
2. Steam fish for 20 minutes.
3. Heat oil, cook chopped ingredients until caramelised and golden brown. Add MAGGI® Oyster sauce and spring onion, cook until well combined (1 minute).
4. Pour the ginger paste on top of steamed fish, squeeze calamansi and garnish on top of fish. Serve hot.

Nutrition

Carbohydrates	8.52 g
Energy	299.84 kcal
Fats	15.7 g
Protein	30.19 g

35 Minutes

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