



Teochew Black Bean Steamed Jade Perch With Chinese Greens And Sake Broth

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SERVES 2

PREP TIME 15MINS

COOK TIME 25MINS

INGREDIENTS

Steamed Fish:

1 locally farmed jade perch

2 **tbsp** black bean sauce

1 **tbsp** sake

Salt to taste

Pepper to taste

Greens and Guts:

3 stalks of gai lan

3 **tbsp** jade perch guts

Plating:

5 **tbsp** olive oil

2 **tbsp** sesame oil

2 **tbsp** scallions

METHOD

Steamed Fish:

1. Get a steamer piping hot.
2. Marinade fish with salt, pepper and black bean sauce for 15 mins.
3. Pour sake onto fish.
4. Steam fish for 15 mins.
5. Reserve natural fish juices from fish after steaming.

Greens and Guts:

1. Blanch gai lan in hot water and shock in an ice bath right after.
2. Fry jade perch guts and render till crispy.

Plating:

1. Heat up olive oil and sesame oil.
 2. Plate gai lan and fish.
 3. Sprinkle scallions on top, pour oil, and reserve fish juices over fish.
- Enjoy!

RECIPE SHARED BY

SFA in collaboration with MasterChef Singapore