

Ingredients for Steamed Fish Sauce:

4 oz light soy
6 oz Seafood or Vegetable Broth (unsalted)
1/4 tsp sugar
2 oz 3 crab fish sauce
1 oz Maggi Soy Seasoning
1/4 Dark Mushroom Soy sauce
1/2 tsp Oyster sauce
Small pinch of white pepper
1/8 tsp sesame oil
1/4 tsp Shao Xing Rice wine

Ingredients for Steamed Fish:

8-10 oz sea bass
2 inch ginger (peeled and cut into thin strips)
1 stalk scallion (cut into 2-inch length, and then cut into thin threads)
Some cilantro leaves
2 tsp cooking oil
1 tsp shaoxin wine or rice wine

Directions:

1. Clean the fish properly and pat dry. Mix the soy sauce mixture in a small bowl and set aside.
2. Lay the fish on a plate and drizzle 1 tsp shaoxin wine on top of the fish. Top the fish with 1/2 of the cut ginger strips.
3. Heat up a wok with enough water for steaming. Wait for the water to boil. As soon as it boils, place your fish inside the wok, propped up with a small inverted bowl or a couple of wooden blocks (meant for steaming). Cover your wok tightly and set your kitchen alarm for 8 minutes.
4. As soon as the fish is done steaming, transfer it out from the wok. Discard the fish water and ginger strips. Lay the remaining ginger strips on the top of the fish.
5. Heat up a pan over high heat and add 2 tsp of cooking oil, whirl around until it's hot. Pour the hot oil over the steamed fish. Put the pan back on the stove, add the soy sauce mixture and stir well. As soon as the sauce bubbles up and boils, pour the soy sauce over the fish.
6. Top with scallions and cilantro leaves and serve the fish immediately.



If you don't have a steamer, Chef Yeo explains that you can wrap the fish in foil and bake in a preheated 425 (F) oven for 5-8 minutes depending on the thickness of fish.

Do not use fish stock, rather use vegetable stock sparingly as more liquid is produced naturally from the fish with this method.