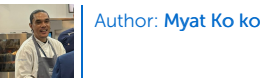


# Steam garoupa with light soy sauce

Cuisine: South-East Asian  
Food category: Fish



## Program steps

Preheating: 100 °C

1

 Steaming

 Termination by time

 00:15

hh:mm

 99

°C

 50

%



## Ingredients - number of portions - 10

| Name                  | Value | Unit |
|-----------------------|-------|------|
| Whole garoupa         | 2     | kg   |
| Ginger slice          | 70    | g    |
| Spring onions         | 100   | g    |
| Light soy sauce       | 75    | ml   |
| Chinese Hua teow wine | 50    | ml   |
| Sugar                 | 25    | g    |
| Salt                  | 10    | g    |
| Shallots oil          | 100   | ml   |

## Directions

Please the ginger and spring onions under the fish on the plate.  
Mixed all the sauce together and boiled it and put aside.  
Place the plated fish on top of the stainless steel grid and cook for 15 minutes.  
When it's cook pour the sauce and hot shallots oil over the fish and ready to serve.

## Recommended accessories

