



## Snapper Fillet in Fermented Black Bean and Sake Sauce

Recipe by Culinary Instructor  
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**Serves 4**

### Ingredients

- 500g snapper fillets
- 20g ginger, julienne
- 3 stalks spring onions, finely sliced
- 3 shallots, finely sliced
- 1 tbsp fermented black beans, chopped
- 2 bird's eye chillies, chopped

### Seasoning

- ¼ lemon juice
- 1 tbsp cooking sake
- 1 tbsp sesame oil

### Method

1. In a small bowl, mix seasonings with the black beans.
2. Put the fish fillets on a steam tray. Arrange the chilli, ginger, spring onions and shallots on top of the fish.

3. Add the black bean sauce, steam at 100°C for 8 minutes. Serve hot.

Tip: This recipe also works well with other seafood like flower crabs, prawns, clams and scallops.

