

Steamed Cod Fish with Kimchi

Recipe by Culinary Instructor
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Serves 4

Ingredients

500g cod fish fillet
1 stalk of spring onion, chopped finely
20g ginger, julienned
100g kimchi, cut into small pieces
1 tbsp fried shallots
1 tbsp shallot oil

Seasonings

1 tbsp mirin
1 tbsp cooking sake
Salt and pepper to taste

Method

1. Place cod fish on a steam tray, and marinate with seasonings for 10 minutes.
2. Place ginger and kimchi on top of the cod fish. Steam at 100°C for 10 minutes.

3. Garnish with chopped spring onions and fried shallots. Drizzle hot shallot oil over the fish. Serve immediately.

