

Numus



Ingredients

- 2 queenfish fillets
- 4 or 5 red chillies
- ½ bulb of garlic
- Small piece of ginger
- White malt vinegar
- 3 tablespoons dark soy sauce
- 2 onions
- 2 tablespoons olive oil
- 2 tablespoons sugar

Preparation

Remove bloodline from fillets. Slice fish across the grain into thin slices (2 or 3 ml thick). Finely chop the chillies, ginger, garlic and onion, add to fish pieces and mix well. Add the soy sauce and sugar then let stand in fridge until flesh has darkened (approximately 20 minutes). Add oil and mix well. Add enough vinegar to cover fish and mix well. Refrigerate for further 30 – 40 minutes before consuming.

Serving

Serve on a bed of fresh greens such as bok choy.