

## Steamed Goldband with Soy Chilli Sauce



### Ingredients (Serves 2)

- 1.5 Kg goldband snapper
- ½ cup light soy sauce
- ½ cup water
- 1 tablespoon sesame oil
- 2 tablespoons chilli sauce
- 1 teaspoon sliced ginger
- 2 cloves garlic – crushed
- 1 teaspoon sugar
- 4 spring onions thinly sliced

### Preparation

Clean, scale and then score both sides of the fish. Combine all ingredients and mix well. Pour half of the mixture over the fish and steam for 15 minutes or until cooked through. Heat remaining sauce over low heat as the fish cooks.

When cooked, remove fish from steamer, place on a serving dish, pour the remaining sauce over the goldband snapper and serve with steamed rice.