

# Stock Siakap Steam



Contain:  

Spiciness:   MILD

Serves: 



Prep Time : 10mins

Cooking Time : 10mins



## Ingredients :

- 1 (400g) Whole snapper, cleaned and gut removed
- 2 cloves Garlic, chopped
- 1 Tomato, thinly slice
- 1 inch Ginger, julienne
- 1 tsp Bird's eye chillies, chopped
- 1 spring Spring onion, shredded
- 1 spring Coriander, shredded
- 2 tbsp Light soy sauce
- 1 tsp Sesame oil
- 1 tbsp Seafood Stock

## Instructions :

1. Mix light soy sauce, sesame oil and seafood stock in a small bowl.
2. Insert some ginger and garlic into fish cavity to remove the fishy smell and place on a plate.
3. Pour stock mixture on fish.
4. Add in water to steamer and bring to boil over high heat.
5. Scatter tomato, garlic, ginger, spring onion and coriander all around and on top of the fish.
6. Reduce to medium before placing in the fish.
7. Steam, covered the fish for 7 mins. Switch off the heat and leave it for another 2 minute before serving the fish.



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