



Ginger steamed trout

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 trout (about 0,8 kg), gutted, washed and dried
- 1/2 lemon, only juice
- 2 table spoons of sliced ginger
- 2 table spoons of Yibin Yacai - Chinese preserved vegetables buds with spices
- 2 table spoons of light soy sauce
- 1 table spoon of sesame oil
- 2 stalks of spring onion, chopped

Instructions

1. Sprinkle trout with lemon juice and refrigerate about 1 hour.
2. Arrange fish on a plate, garnish with ginger and preserved vegetables, place plate in wok with boiling water.
3. Steam about 13 min over high heat.
4. Ready fish, before serving, sprinkle with soy sauce, sesame oil and spring onion.