



Steamed hake rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

- 6 small, hake fillets
- 1 table spoon of rice wine
- 3 slices of bell pepper
- 3 slices of fennel
- 1 stalk of spring onion
- black and white sesame

Sauce:

- 1 table spoon of dashi stock
- 1 tea spoon of mirin
- pinch of sugar
- 1 tea spoon of red miso

Instructions

1. Marinate fish in rice wine, about 30 min.
2. Put slice of bell pepper or fennel on tail end of the fillet and roll. Follow with remaining fillets.
3. Arrange on a plate.
4. Steam over high heat about 10 min.
5. Mix sauce ingredients, pour over the rolls.
6. Serve sprinkle with green onion, black and white sesame.