



# Sea Bream with Chinese Broth

## INGREDIENTS:

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- 500g whole Sea Bream, gutted, scaled
- 3 spring onions (white part only), thinly sliced, half green tops reserved
- 30g ginger, finely julienned
- 100g coriander leaves, stems and roots reserved for ginger vinegar (1 bunch)

## CHINESE BROTH

- 2 tbsp Shaoxing wine
- 1½ tbsp gluten-free soy sauce
- 10g dried shiitake mushrooms
- 5g ginger, finely chopped
- 1½ spring onion tops, cut into 4cm lengths
- 1 star anise
- 1 clove

## GINGER VINEGAR

- 1 tsp grapeseed oil
- 1 tbsp reserved coriander roots and stems, finely chopped
- 3 tsp finely chopped ginger
- 2 tbsp rice wine vinegar
- 1 tsp crushed rock sugar

## METHOD:

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1. Chinese broth: combine ingredients with 150ml water in a saucepan, bring to a simmer, then remove from heat and cool. Refrigerate for at least 4 hours or overnight, then strain.
2. Ginger vinegar: heat oil in a small saucepan over medium heat, then add coriander roots and stems, and ginger. Stir until soft without colouring (1-2 minutes), then add vinegar and sugar, and reduce until no liquid remains (3-4 minutes).

3. Set a steamer over a wok filled to a third with water. Line a plate that fits in steamer with baking paper. Pat Bream dry with paper towels and using a sharp knife, make 4 slashes on each side, before placing on plate. Scatter with spring onion and ginger, and lightly season with salt. Cover and steam until just cooked through (10-12 minutes).
4. Meanwhile, bring broth to a boil, add ginger vinegar and remove from heat.
5. Transfer the Bream to a serving plate with the ginger and spring onion using a spatula. Spoon broth over, scatter with coriander and serve.

## **Fin Boys**

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