

steamed fish fillets with ginger and chilli

winter



www.decosti.com.au



EST 1981. SYDNEY FISH MARKETS PYRMONT

Steamed fish fillets with ginger and chilli

Serves 4

4 x 190g (6oz) firm jewfish fillets or cutlets
5 cm (2 inch) piece of fresh ginger, shredded
2 garlic cloves, chopped
2 teaspoons chopped red chillies
2 tablespoons chopped coriander (cilantro) stalks
3 spring onions (scallions), cut into fine short shreds
2 tablespoons lime juice

Fish substitution

Snapper, blue-eye cod

Line a bamboo steamer basket with banana leaves or baking paper to prevent the fish sticking to the base.

Arrange the fish in the steamer and top with ginger, garlic, chilli and coriander stalks. Cover and steam over a wok or pan of boiling water for 8-10 minutes, or until the fish flakes easily. Sprinkle the spring onion and lime juice over the fish, cover and steam for an extra 30 seconds. Serve with steamed jasmine or boiled rice.

SYDNEY FISH MARKETS PYRMONT

BROADWAY
GALERIES VICTORIA (COOKED)
BONDI JUNCTION (COOKED)
BONDI JUNCTION (FRESH)
GLADESVILLE
RHODES
MACQUARIE
NORTH ROCKS
RICHMOND
DEE WHY
NEUTRAL BAY
MONA VALE
CHATSWOOD CHASE
KOTARA
CHARLESTOWN
LAKE HAVEN
TUGGERAH
BELCONNEN (ACT)

We are bringing seafood to the suburbs so get to your nearest De Costi Seafood outlet today.

While the country sleeps, George Costi is selecting the finest seafood from his fisherman's catch.

For 30 years, he has been dedicated to bringing Australian families the best.

It is this passion for quality and service that have made De Costi's the largest supplier of fresh seafood in the country and undeniably one of the most respected in the world.

Join us as we reveal our De licious De Costi seafood recipes, available in all our stores for you to enjoy.

