



# THE ORIGINAL MAUI STEAMED FISH



## TIME TO PREPARE

20 minutes



## COOK TIME

10 minutes



## SERVING

4 People



## PREPARED FOR

<https://mauiribs.com>

## Ingredients

### Steamed Fish

- 600g mild-favoured white fish (Sea Bass was used in this preparation)
- 1 thumb-size piece of ginger peeled and sliced lengthwise.

### Garnish

- 1/2 thumb-size piece of ginger, peeled and julienned
- 2 stalks scallions, cut into 2" lengths and julienned and soaked in ice cold water to curl
- Small handful of fresh cilantro leaves

### Sauce

- 2 tablespoon olive oil
- 1/4 cup Maui Rib Sauce
- 1 teaspoon sesame oil
- 1/4 teaspoon white pepper

## Steps to Cook

1. Add the sliced ginger to the bottom of a heatproof rimmed plate and place fish, skin down over top of the sliced ginger.
2. In the meantime, warm a large rimmed plate in the oven.
3. Add an inch or 2 of water to a large lidded wok or pot. Add steaming rack to raise the plate and to prevent water from boiling over into the plate. Heat on high and bring water to a boil. Place the plate with the fish on top of the rack. Cover lid and steam for 8 minutes.
4. Drain curled scallions and set aside.
5. In a bowl, add Maui Rib Sauce, sesame oil and white pepper. Whisk to combine. Set aside.
6. Once fish is cooked, remove the plate from the wok. Remove warm plate from the oven. Using a large spatula, carefully lift fish and place it onto the warmed plate. Discard the sliced ginger and liquid collected on the steamed plate.
7. Garnish the top of the fish with julienned ginger, scallions and cilantro leaves.
8. Add the olive oil to a small saucepan. Heat on high until hot and shimmering. Remove pan from heat and carefully pour the hot oil over the ginger, scallions, cilantro and steamed fish. Be cautious as oil may splatter. To the same saucepan, add Maui Rib Sauce mixture and heat on high. Once liquid boils, remove from heat and carefully pour sauce over the fish.
9. Serve immediate with white rice. Enjoy!

