



## Fish with asian greens & shitake mushroom sauce

Preparation: 10 minutes

Cooking: 20 minutes

Serves: 4

4 x 200g firm white fish fillets, (like blue eye or ling)  
salt & ground black pepper, to taste  
2 tbs peanut oil  
3 eschallots, peeled & finely chopped  
300g shiitake mushrooms, trimmed & sliced  
1 1/2 tbs light soy sauce  
1 1/2 tbs mirin  
3/4 cup chicken stock  
1 tsp cornflour  
1 bunch gai lum, trimmed & washed

1. Season the fish fillets with salt & pepper. Half fill a large saucepan with hot water, bring to the boil over high heat. Line a bamboo steamer with baking paper & arrange the fish in the steamer. Place the steamer over the boiling water, cover with the steamer lid & cook for 6-8 minutes or until the fish is cooked through.
2. Meanwhile, heat 1 tbs oil in a medium frying pan over medium-high heat. Add the eschallots & cook, stirring constantly, for 1 minute or until just soft. Add the mushrooms & cook, stirring occasionally, for 3 minutes or until the mushrooms are tender.
3. Add the soy sauce & mirin to the mushroom mixture. Stir to combine & cook, stirring constantly, over medium-high heat until heated through. Stir in 1/2 cup stock. Combine the cornflour & remaining stock in a small jug & stir until smooth. Add to the mushroom mixture & cook, stirring constantly, until the sauce thickens slightly. Cover, set aside & keep warm.
4. When the fish is cooked through, remove to plate & cover loosely with foil. Add the gai lum to the steamer (replenish the saucepan with boiling water, if necessary), cover with the steamer lid & cook for 2-3 minutes or until just tender.
5. Place the gai lum onto serving plates & top with fish. Spoon over the shiitake sauce & serve.

Note: Eschallots are also called shallots. A member of the onion family, these small, dry, clustered bulbs have a subtle onion flavour & aroma.