



## Rita's Taiwanese deep-fried fish recipe

### INSTRUCTIONS

1. Buy fresh fish – you can choose any fish but it must be able to be steamed. Perch & Barramundi are good.
2. Prepare shallots, chilli, ginger by finely chopping them.
3. Slice the middle of the fish and place the shallots, chilli and ginger inside.
4. Place the fish in a steamer and place in a pot of boiling water. Add two spoons of fish sauce in over the fish steamer. Put slices of shallots, chilli & ginger on the top to garnish.
5. Boil half a cup of oil in a pot until it's hot and pour over the top of the fish.
6. Steam for 10-12 minutes, and serve with a delicious side.

