



SERVES 4



Steamed Gold Spot Grouper with Hervey Bay Scallops

Shopping List

- 4 x 200 gm fillets of Gold Spot Grouper, skin off
- 200 gm Hervey Bay Scallops
- 100 gm Shiitake Mushrooms, halved
- 1 clove garlic, sliced
- 30 ml peanut oil
- 1 bunch bok choy, washed & roughly chopped
- ½ cup coriander leaves, picked
- ½ cup eschallots, finely julienned
- 1 tsp grated ginger
- 50 ml light soy sauce
- 50 ml Shaoxing cooking wine
- 1 tsp sesame oil
- 25 ml rice wine vinegar



Method

1. Whisk together the ginger, Shaoxing, soy sauce, sesame oil & rice wine vinegar.
2. Lay the grouper fillets in a steamer basket or steaming tray & steam for 8-10 minutes.
3. Sear the scallops in a hot pan with a little of the peanut oil & transfer to a plate
4. Heat the vegetable oil in a wok of large frying pan until it reaches 180*c.
5. Sauté the garlic & shiitake mushrooms in the same pan until the mushrooms are golden, then set aside.
6. Add the chopped bok choy to the same pan & add the soy sauce mixture. Simmer for 2 minutes & with a slotted spoon, transfer the bok choy to four serving plates.
7. Add the mushrooms & scallops back to the pan with the cooking liquid to heat through.
8. Place a fillet of the Gold Spot Grouper on each plate with the bok choy & spoon the scallops, mushrooms & sauce over the top.
9. Garnish with a mixture of the coriander & eschallots.

Serve immediately