

# bent street kitchen

## DAN HONG'S STEAMED FISH WITH EGG FRIED RICE & SHIRO DASHI SAUCE

### *Ingredients:*

6 x 150 g pieces of hapuku fillet, skin off, pin-boned, or other mild-flavoured fish like snapper or grouper  
3 eggs  
3/4 c uncooked short grain rice  
1 t chicken powder  
1 sea salt flakes  
1 t caster sugar  
1/4 t ground white pepper  
3 shallots or spring onions, finely chopped  
1/2 lemon  
1/3 vegetable oil  
coriander leaves for garnish

### **shiro dashi sauce:**

1/3 c shiro dashi\*  
4.5 T light soy sauce  
3.5 T sugar syrup (Bring 3 T caster sugar and 3 T water to a boil in small sauce pan then simmer gently until it thickens slightly, about 5 mins.)  
7 T water  
1 T kuzu root starch\*

### *Method:*

Cook 3/4 c rice a day ahead if possible.

Make shiro dashi sauce by combining dashi, soy sauce, sugar syrup and water in a small saucepan and bring to the boil. Combine kuzu root starch with just enough water to make a paste, about 1-2 T. Only add kuzu paste when dashi comes to the boil. Add the paste a little at a time, whisking constantly, until the sauce coats the back of a spoon. Set aside.

Steam fish in a steamer or wok for about 6-7 mins, depending on thickness, until a thin skewer can be inserted easily.

Heat a large wok over high heat. Add oil and when it starts to smoke, add eggs and cook for about 35 seconds, moving them around. Add rice and stir-fry until heated through and no clumps of rice remain. Add chicken powder, salt, sugar, pepper and shallots.

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Plate rice with the fish. Reheat shiro dashi sauce, stir in lemon juice (to taste) and spoon over fish. Garnish with coriander leaves.

Serves 6.