

Giant Easy to Cook Recipes – Prosperity Fishes under \$30



百事鯧盛 (Teochew Style)

Ingredients (A):

Golden pomfret x 1pc (700g - 800g)

Cornflour 1/2tsp

Hua tiao wine 1tbsp

Pepper powder 1 tbsp

** above ingredients are meant for the fish marinade.

Ingredients (B):

Salted vegetable x 1pc (shredded) –\$1.50

Young ginger 1 pcs (Shredded) -- \$1.35

Big tomato x 1pc (cut into 8 pcs) – 80 cents

Garlic x 2pcs (chopped) -- \$2.95

Sour plums, crushed -- \$1.50

Sugar 1 tbsp -- \$2.90

Garnishing: (Optional)

Spring onion 1stalk (shredded) – 80 cents

Coriander leaves 1stalk (wash & cut into 1") – 90 cents

Cooking method:

1) Rub the fish with salt, Huadiao wine, cornflour and pepper powder and marinate for about 30mins.

2) Sprinkle ingredients (B) evenly on top of fish.

3) Steam over high heat for about 8mins before switching it off. Don't open the cover and leave it for another 5mins. Garnish and serve



金鯧满堂 (Hong Kong Style)

Ingredients (A):

Golden pomfret x 1pc (800g)

Cornflour 1/2tsp

Huadiao wine 1tbsp

Pepper powder 1 tsp

** above ingredients are meant for the fish marinade.

Young ginger 300g (diced)

Garlic 300g (diced)

Gravy:

Hua tiao wine 1tbsp

Sugar 1 tsp

Garnishing: (optional)

Spring onion 200g (diced)

Cooking method:

- 1) Rub the fish with salt, Huadiao wine, cornflour, pepper powder and marinate at least 30mins.
- 2) Sprinkle ginger & place fish on serving plate and steam for 8 mins under high heat.
- 3) Fry garlic until fragrant and mix the gravy in.
- 4) Pour the cooked ingredients on top of fish. Garnish and serve

Ingredients

Golden Pomfret: 2 for \$6.90

Giant cornflour: \$0.85

Cooking Hua Tiao wine: \$5.90

Pepper powder: \$1.60
Giant young ginger: \$1.35 each
Giant spring onion: \$0.80 each
Giant white garlic: \$1.95 each
Salted vegetable: \$1.10
Big tomato: 80 cents
Garlic: \$2.95
Sour plums: \$1.40
Giant fine grained sugar: \$2.90
Giant coriander leaves: \$0.90

Total spend on 2 prosperity fishes for 6 pax: under \$30 (\$29.40 to be exact)