

STEAMED POMPARNO IN OYSTER SAUCE

Ingredients:

- 1 ginger, cut into strips
- 1 bundle onion leaves, cut into strips
- 1 bundle parsley, cut into strips
- 150g oyster sauce
- 1 pc. Pompano, cleaned and gutted (approx. 500g)
- Salt to taste
- 1 aluminum foil

Procedures:

1. Put a little amount of salt on the fish. Put ginger, onion leaves, parsley onto belly. Set aside.
2. Get foil enough to wrap the fish and apply oyster sauce.
3. Sprinkle ginger, onion leaves and parsley.
4. Lay the fish.
5. Add the remaining ginger, onion leaves and parsley on top.
6. Wrap the whole fish with the foil.
7. Using a steamer, put water and let it boil.
8. When water boils, place the wrapped fish on the steamer tray. Wait for 10-15 minutes.
9. Once done, place on a serving plate and unwrap.