

SIMON BRYANT'S STEAMED BARRAMUNDI WITH BLACK VINEGAR

As cooked at the St Clair Sales Centre Opening April 2010.

Simon Bryant is a face well known to regional and urban Australia as he and South Australian food icon Maggie Beer were beamed into thousands of lounge rooms and kitchens via the ABC program 'The Cook & The Chef'. Simon was formerly with the Hilton Adelaide as the Executive Chef at 'The Brasserie. Simon passionately believes in using his profile to highlight Ethical Food issues, including animals being farmed unethically, using local seasonal food with less environmental impact, the use of Australian native foods and the health and medicinal properties of food.

Ingredients

2 x 280g fillets of barramundi

Marinade

2 tablespoons sweet soy sauce (Kecap Manis)

2 tablespoons Chinese black vinegar (or chinkiang vinegar, or at a pinch, balsamic vinegar)

1 ½ tablespoons Chinese light soy sauce

1 teaspoon sesame oil (black)

2 drops chili oil

¼ teaspoon Sezchuan pepper

1 teaspoon grated ginger

1 teaspoon chopped coriander root

1 teaspoon white roots spring onion

Method

Steam fish for approximately 8 minutes.

Mix all liquid marinade ingredients in a bowl, then add dry marinade ingredients.

Cover fish with marinade.

Smoke 30ml of peanut oil and then pour smoking oil over top of fish/marinade.

Garnish with coriander and serve with rice.

Serves 2