

Crispy Fish with delicious sauce

This is really good, and quick to do!



20g (1/2 oz) shredded ginger.

A spoon or two from a jar will do but fresh is better.

2/3 cup (5 fl oz) soy sauce

2 tbsp lime juice

2 tbsp brown sugar

Fish (Salmon recommended, skinned or not)

Rice flour for coating the fish (seasoned with salt & pepper)

Put ginger, soy, lime juice & sugar in a small saucepan over high heat and cook 2 minutes or until slightly reduced. Set aside.

Wash and pat dry the fish then coat with the seasoned rice flour. Cook with enough oil to brown on a hot non-stick surface – don't overcook the fish! Add more oil as necessary to keep the thing sizzling to achieve a crisp result.

Pour the sauce over the fish and serve (it's quite strong flavored so go lightly).

- Make 1/2 quantity of the sauce for 3 to 4 people