

## TEOCHEW STYLE STEAMED TILAPIA

Salted Vegetables, Tofu, Chilli, Ginger, Coriander

(Serves 2) EASY ★☆☆☆ TIME: 30mins



### INGREDIENTS

Aquaponics Tilapia Fillet	2pcs
Salted Vegetables, presoaked	200gm
Silken Tofu, cut into 8pcs	200gm
Dried Shiitake, presoaked and stem removed	2pcs
Red Chilli, sliced	2pcs
Young Ginger, thinly sliced	60gm
Coriander, cut to 1 inch in length	1 sprig
Spring Onion, cut to 1 inch in length	1 sprig
Pickled Water Plum	4pcs
Tomato, wedges	1pc
Fish Broth Premix	300ml
Salt, to taste	
White Pepper Powder, to taste	

### METHOD

1. Marinate tilapia fillets with salt and pepper. Set aside in fridge for 20 minutes.
2. Steam tilapia in steamer for 4 minutes. Remove excess water and set aside.
3. In a deep-dish pan, combine all ingredients with the broth, placing the fish fillets on top. Steam again for 2 minutes.
4. Garnish with coriander and red chilli before serving.

*Fresh from our  
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

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RECIPES AND  
IMAGES ONLINE!

