

# Steamed Garoupa with Kam-Wah Ham

## Ingredients

Garoupa  
Kam-Wah Ham  
Chinese Mushroom

## Seasoning

Salt & pepper  
Egg white  
Chicken powder  
Cornflour  
Corn Oil  
Shao Hsing wine



## The Preparation

Slice Garoupa to size 2"x 1".

Marinate with salt, sugar, pepper, cornflour, egg white & Shao Hsing wine.

Soak mushroom & Kam-Wah Ham. Slice both to size 2"x 1" too.

Keep Kam-Wah Ham juice for later use.

Arrange the ingredients on the plate in this order:

Garoupa / Kam-Wah Ham / Garoupa / mushroom/ Garoupa / Kam-Wah Ham etc

Steam for 10 mins.

## The Gravy

Discard fish sauce from the cooked ingredients to a pan.

Add Kam-Wah juice. Season with chicken powder & Shao Hsing wine.  
Thicken it with cornflour.

Pour over the ingredients. Decorate the dish with Kai Lan.

Done!



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## Cooking Tips:

1. Add carrots for more colour.
2. How to tell if the fish is cooked?  
Simply stick a chopstick into it. If the meat separates easily, then it is cooked.