

## Stuffed Baked Fish



### Ingredients

1-2 Tsp	*Wasabi-optional
1 Bottle	*White Wine-optional
	Baking Paper
1-2 sprigs	Coriander
1-2 sprigs	Curry Leaves
1-2 cloves	Garlic
1 small 1" piece	Ginger
1 pkt (250 g)	Grated Cheese
1-2	Green Chillies
1 Whole (1 Kg)	King Fish
1/2	Lemon/Lime
	Salt & Pepper to taste

### Preparation

When you buy the fish, it is a good idea to ask the fish monger to clean it for you.

Marinate the fish in White Wine for about half an hour. In the meantime, wash and clean the other ingredients (except the Wasabi and Baking paper). Using a suitable appliance (Blender/Mixer), mix everything else except the Lemon/Lime, which you will slice thinly.

Stuff the fish with the paste. Lay the sliced Lemon/Lime on top of the fish, wrap in Baking Paper and steam in a Bamboo Steamer. Turning over after 15 minutes and cook the other side for another 15 minutes.

You don't *have* to use a Bamboo steamer; it just looks *different!* You can get these from Asian shops and they are not expensive. I paid AUD8.95 for this which is about 15-18"/37-45 cm in diameter. I did not want to cut the fish (weighed in at around 1.25 kg); it had to be coaxed into the steamer.