

# NONA Lemon Steamed Sea Bass



## NONA's Special Ingredients

NONA Oyster Sauce

NONA Sesame Oil

NONA Kicap Lemak Manis

## Ingredients:

Medium sea bass  
1 stalk lemongrass, chopped  
2 inches ginger, sliced  
4 cloves garlic, finely sliced  
Coriander roots  
Bird's eye chillies, sliced  
Coriander leaves, sliced  
1 stalk lemongrass, sliced  
3 tablespoons fish sauce  
5 tablespoons lemon juice  
Brown sugar  
Chicken stock

## Instructions:

1. Score the sea bass, then insert lemongrass and ginger slices into the fish
2. Transfer the fish into a steamer that was pre-heated for 20 minutes, and wait until it is fully-cooked.
3. Boil some chicken stock in a separate pot, then add in brown sugar and mix well.
4. To replace salt and sugar, you can use NONA Oyster Sauce and a few drops of NONA Kicap Lemak Manis for a richer taste.
5. Then, add finely chopped garlic and lemongrass slices. Turn off the heat and stir gently.
6. While the sauce is still hot, add coriander root, bird's eye chillies, coriander leaves, fish sauce and NONA Sesame Oil.
7. Finally, add lemon juice. The gravy is now ready to be served with the steamed sea bass and NONA Durian Pudding.