

# NONA Ginger Steamed Golden Pomfret Fish from Pn. Nurul



## NONA's Special Ingredients

1 tablespoon NONA Oyster Sauce  
3 tablespoons NONA Kicap Masin

## Ingredients:

1 golden pomfret  
¼ teaspoon salt  
1 clove garlic, crushed  
Ginger, sliced lengthways  
½ cup water  
½ teaspoon white pepper  
1 teaspoon sugar  
Red chilli, sliced  
Spring onions, sliced

## Instructions:

1. Coat the fish with salt and steam until cooked. Set aside.
2. Simmer water in a wok, then add garlic, some ginger slices, NONA Oyster Sauce, NONA Kicap Masin, white pepper, and sugar. Cook until boiling.
3. Remove ingredients from the sauce and set the sauce aside.
4. Heat some oil and fry the remaining ginger slices until crisp, then set aside.
5. Pour the ginger oil and sauce over the steamed golden pomfret.
6. Garnish with fried ginger slices, spring onions, and red chilli. Serve.