

Seabass Hong Kong
Chef Ian Bailey Atlanta Fish Market
Serves 4

- 4 seabass filets 6.5oz. each
- 2 cups jasmine rice
- 4 cups water
- 4oz julienne scallion
- 4oz julienne ginger
- 4oz ginger peeled (whole for sachet)
- 4oz scallion (whole for sachet)
- cheese cloth for sachet
- kosher salt
- white pepper
- 16oz sherry wine
- 8oz gluten free soy sauce
- 8oz simple syrup
- 2oz sesame oil (for mix finishing fish)
- 2oz evoo (for mix finishing fish)
- 2lbs. spinach
- 1 shallot small diced

Hong Kong Seabass

First Step

Julienne Ginger (garnish for fish)

Julienne Scallions (garnish for fish)

Make a Sachet of each ginger and scallion for the rice

Second Step:

Jasmine Rice Cooking (2 Parts water, 1 Part Jasmine Rice)

season lightly with Kosher salt and add sachet to rice

Third Step:

Prepare Hong Kong Sauce-heat up

(Sherry Wine, Gluten Free Soy Sauce, Simple Syrup)

Prepare Sesame Oil that will be finishing the fish-heat up

(equal parts sesame oil and EVOO)

Fourth Step:

Season Sea Bass with salt/white pepper and EVOO

Steam seabass along with a couple springs of scallion

Fifth Step:

lightly sauté spinach in oil, shallot and season to taste

Final Step:

Plate the Spinach and gently set seabass on top

garnish fish with julienned ginger and scallion

pour hot Hong Kong sauce around spinach and fish

drizzle sesame oil mixture on top of fish

plate jasmine rice in side bowl and enjoy