



## STEAMED CORAL TROUT AND TURNIP WITH TRUFFLE XO SAUCE

### Ingredients:

Coral trout fillets 200g, Turnip 200g, Chinese parsley 2g, Green onion 2g, Truffle XO Sauce 3 tbsp

### Marinade:

Seasoned Soy Sauce for Seafood 1 tbsp, Truffle XO oil a little

### Method:

1. Marinate the fish fillet with Truffle XO oil and soy sauce for an hour.
2. Cut the turnip into rings. Cook in stock until tender. Put the fish inside the ring and steam 3-4 minutes until cooked.
3. Garnish with Chinese parsley and green onion. Sizzle hot oil over and serve with TXO sauce.

## TXO蒸星斑伴白蘿蔔

### 材料：

星斑魚柳200克 (切條)，白蘿蔔200克，芫荽2克，青蔥2克，TXO醬 3湯匙

### 醃料：

蒸魚豉油1湯匙，TXO油適量

### 做法：

1. 將星斑用適量TXO油和蒸魚豉油醃1小時。
2. 將白蘿蔔切成圈狀，用上湯 至軟身，把魚柳放在蘿蔔圈內一同蒸3 - 4分鐘至熟。
3. 取出後飾以芫荽、蔥。 鑊燒熱的TXO油及加TXO醬一同享用。