

## BABY YELLOW FIN FISH ROULADE POACHED IN RICE WINE BRINE



### INGREDIENTS

Yellow finfish	3 pcs 200g/pcs	Water	500 ml
Flying fish roe	1 tsp	Oil	1 L
Sevruga caviar	1 tsp	Shao xing wine	20 ml
Spring onion tips	6 stalks	Rice wine brine	40 ml
Spring onion	5 stalks	Sugar	½ tsp
Ginger	5 slices (2mm thick)	Salt	1/8 tsp
Star anise seeds	2 nos	Chinese cinnamon	1 pc (2cm)

### METHOD

*To prepare fish marinate sauce:*

- Bring water to boil and add salt, sugar, spring onions and ginger.
- Transfer liquid into a deep container and add star anise seeds, cinnamon and bay leaf.
- Allow mixture to cool completely before adding in Shao Xing wine and rice wine brine.

*To prepare fish roulade:*

- De-scale yellow fin fish, remove and bones keeping only the fish fillet.
- Roll fish fillet into a round shape with skin facing in. Lightly steam fillet in medium heat to firm its shape. Cool.
- Heat oil with to medium heat, deep-fried fillet till light golden brown in color.
- Place fried fish roulade into fish marinate sauce above and soaked for at least 12 hours in chiller.

*To Plate:*

- Remove fish fillet from marinate; drain excessive liquid.
- Top with flying fish roe and garnish with a stalk of spring onion's tip on each roulade.
- If desired, the fish marinate can be lightly thickens with a little corn starch and use as a sauce garnish as shown.

*Recipe Notes:*

Rice wine brine (Zao Lu) = A Shanghai and Ningbo regional specialty. Usually make of rice with varieties of Chinese spices, it is fermented and then distillate, producing a fragrant brine that is a common ingredient for marinating a varieties of cold appetizers of the Zhejiang region.