

Whole Fried Snapper w/ Crispy Ginger

Prep 25min | **Cook** 30min | **Serves** 2

Whole baby snapper

1 stalk lemon grass (give it a good whack to release flavour)

Plain flour for dusting (approx. 1C)

Ginger cut into matchsticks (use a knob about as big as your thumb)

Vegetable oil for frying

Handful of coriander leaves, red chilli and bean sprouts to serve (make sure you save the coriander roots)

White rice

Sauce

1 red chilli finely diced

4 shallots/green onions finely sliced

3-4cm ginger cut into matchsticks

4 cloves garlic crushed

¼C sesame oil

2T soy sauce

1T brown sugar

Squeeze of lime

½C chicken stock

1 stalk lemon grass (bash it with something heavy to release flavour)

½t each salt/pepper

Sides

2 Lebanese cucumbers roughly diced

1T soy

2T coconut vinegar (find this at any Asian grocer, or substitute with white vinegar)

2 tomatoes roughly chopped

½ red onion finely diced

1T fish sauce

Salt and pepper

1. Prep your fish first by stuffing it with a stalk of lemon grass and half your coriander (make sure you have removed the roots first) and seal it shut with a metal skewer. Score both sides of your fish in the fleshiest part by cutting 3 lines on each side deep enough to go through the skin and just into the flesh. Dust the whole thing with flour, shake of excess and set aside.

2. To make your sauce set a saucepan over medium heat and start by frying off all your aromatics (chilli, shallots, ginger, garlic). Give them 5min before adding in the rest of your ingredients, including those coriander roots you set aside earlier. Let this gently simmer while you prep your sides.
3. Place your chopped tomatoes and cucumber in 2 separate bowls and season both with salt and pepper. Over the tomato place the red onions and fish sauce for the cucumber use the vinegar and soy. Stir both well and set to the side.
4. In a large wok pour in enough vegetable oil to be able to submerge your fish. Make sure it is banging hot (350F) before you put your fish in otherwise it won't crisp up. For this fish it will take approx. 5min each side, so once one side is done, flip that sucker over. If there are any parts that don't quite reach the oil you can use a ladle to scoop the hot oil over it.
5. When that fish is golden and crispy set aside on your serving platter and chuck your ginger into the oil to crisp up, this will only take 1-2min so keep a really close eye on it.
6. Top your fish with a mix of coriander, bean sprouts and sliced red chilli before sprinkling with that crispy ginger. Drizzle with your sauce (making sure you removed those coriander roots) and serve with white rice and your tomato & cucumber salads