



The Marine Room
ELEGANT DINING ON THE SURF

Hong Kong-Style Steamed Halibut

Shiitake, Bok Choy, Five Spice

Serves 4

Marinade

2 stalks	lemongrass, tender inner part only, finely minced
4 cloves	garlic, finely chopped
2 tablespoons	grated ginger root
1/4 teaspoon	Chinese five spice powder
2 tablespoons	honey
1 tablespoon	sesame oil
2 tablespoons	fermented garlic black bean sauce
2 tablespoons	soy sauce
3 tablespoons	lime juice
1/3 cup	Chinese rice wine or sake
4	6 ounce halibut fillets, center cut, skinless, 1" thick

Combine all ingredients except halibut in casserole baking dish. Add halibut. Turn to coat all sides. Cover. Refrigerate 30 minutes. Turn fish over. Refrigerate additional 30 minutes.

Vegetables

2 cups	vegetable stock
1 cup	bias sliced carrots

4	baby bok choy, halved
1/2 inch piece	ginger, peeled, sliced 1/8 inch crosswise
12	shiitake mushrooms, stemmed
1/2 cup	sliced water chestnuts
1/4 teaspoon	freshly ground white pepper

Add all ingredients to lidded large, deep skillet over medium heat. Bring to simmer. Cook 2 minutes. Place halibut atop vegetables. Spoon marinade atop halibut. Cover. Cook 5 minutes or until fish is slightly underdone. Serve family style.

Bon Appetit....Executive Chef Bernard Guillas
The Marine Room, La Jolla

www.marinerroom.com www.chefbernard.com

twochefsoneworld.com