

Riverland **Asian Inspired Murray Cod**

Ingredients:

- 1 whole Murray Cod; gilled, gutted, scaled and scored
- Sea salt for rubbing the fish
- 5 slices fresh ginger
- 1 bunch coriander
- 4 shallots
- 2 cloves garlic
- 2 stalks lemongrass
- 1 bunch spring onions
- 4 small red chilies
- 1 cup chicken stock
- 2 tablespoons soy sauce
- 1 tsp sesame oil
- 4 limes

Method:

Place cod on a bed of coriander and Asian greens and on a steaming rack. Add into cavity of the fish the shallots, ginger, lemongrass, chilies, and spring onions. Cover the fish with coriander and Asian greens, and season with a mixture of soy sauce and sesame oil.

Cook for approx. 15-20 minutes until flesh is opaque to the centre of the bones.

