



SAME DISH **NEW FISH**

Whole Baked
Leatherjacket
with Soy and Ginger

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Ingredients

- 2 tablespoon kecap manis
- 2 tablespoons soy sauce
- 2 tablespoons mirin
(substitute a sweet wine)
- 2 teaspoons finely grated ginger
- 1 teaspoon sesame oil
- 2 teaspoons Chinese five-spice
- 4 Leatherjacket, skin removed
- 5 spring onions, finely sliced
on an angle
- 2 long red chillies, deseeded finely
sliced
- 1/2 bunch coriander, leaves picked
- 1 tablespoon sesame seeds, to serve



Method

- 1 Preheat oven to 190C. Combine **kecap manis**, **soy**, **mirin**, **ginger**, **sesame oil** and **five-spice** in a small bowl.
- 2 Place **Leatherjackets** into a baking tray then pour over **soy** and **ginger sauce**. Transfer to oven and cook for 12–15 minutes or until **fish** has just cooked through.
- 3 Serve topped with **spring onion**, **chilli**, **coriander** and **sesame seeds**.



PREP TIME
5 min



COOK TIME
15 min



SERVES
4

