

Steamed fish with lemongrass (Ca Hap Sa)

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The fish becomes fragrant from the mixture of herbs and remains beautifully juicy as it steams inside the paper bag.

I used mahi mahi fillets here because they are a more sustainable catch, but any type of white meaty fish would work well here. You can serve this dish with some rice or steamed vegetables.

Ingredients (serves 2)

- 200–300g mahi mahi fillet (or other white [fish](#))
- 2 sprigs fresh coriander, stalks and roots only, leaves reserved
- 1 stalk [lemongrass](#), trim off woody ends
- ½ long red chilli, seeds removed if preferred
- 1½ tsp unrefined sugar (honey or brown sugar)
- 1 tbsp fish sauce
- 3 tbsp fresh lime juice

Method

Cut fish fillets into two evenly sized portions. Place each portion in the middle of a large baking paper sheet square.

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Process all remaining ingredients in a mortar and pestle until a rough paste forms (you can use a small food processor or a jug and a stick blender for this step).

Top each fish piece with half the lemongrass mixture. Pick up the two edges that run parallel to the longer sides of the fillet and fold over a few times. Now fold over the sides on the shorter sides of the fillets.

Place the fish parcels into a steamer basket set over a pot of gently boiling water. Steam for 15 minutes. To serve, transfer each fillet into a bowl and drizzle with the juices from the bottom of the parcel.

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Recipe and images from Martyna Angells.

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