



PAN ROASTED SNAPPER W/ XO BUTTER NAGE

Ready for another one of my favourite pan roasted mains? This time I'm pan roasting snapper, swimming in an exquisite XO butter sauce.

Did you know that 'nage' means 'to swim' in French? In the case of cooking, it means to cook in a well-flavoured broth, which is what I do. The snapper is a healthy and great tasting fish made even better by my XO Butter nage.

INGREDIENTS:

3 tbsps	SCS Salted Butter (Divided into 1 tbsp portion)
1	Snapper Fillet (About 160 gm)
1 tbsp	GOURMET Extra Virgin Olive Oil
1 tbsp	Lee Kum Kee XO Sauce
1 dash	Lee Kum Kee Premium Soy Sauce
100ml	Water
1 tbsp	Tomato (Diced)
1/2 tsp	Chives (Chopped)

Salt and Pepper (To taste)

1. Prepare the nage: Add the XO sauce, soy sauce and water in a small pot and bring to boil, simmer and reduce by 1/3.
2. Slowly whisk in about 1 tbsp of the butter.
3. In a non-stick pan, add in 1 tbsp of the butter and the olive oil, heating it until smoking.
4. Season the fish fillet and gently put it in the pan, skin side down. Using a metal spatula, gently press down on the fish to ensure even cooking.
5. Lower the fire and cook for about 5 minutes.
6. Turn the fish over to cook the other side and add the remaining butter. Cook for a further 2 to 3 minutes.
7. Warm up the nage and add in the diced tomato and chopped chives.
8. In a deep plate, spoon the nage into it and place the fish in the middle.