

Sichuan Spicy Fish

Yield: 4 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/chilli-fish-recipe-chinese-style>

Ingredients:

- 400 grams white fish fillets sliced into strips
- 1 cup bean shoot
- 1 cup snow pea shoots
- 2 spring onions scallions, finely sliced
- 1 teaspoon sesame seeds
- steamed rice or noodles, to serve
- marinade
- 1 tablespoon corn flour ?, cornstarch
- 1 teaspoon salt
- 1 tablespoon Shaoxing cooking wine Chinese
- broth Spicy
- 2 tablespoons vegetable oil
- 3 star anise
- 1 cinnamon stick
- 1 teaspoon Sichuan peppercorns
- 6 green cardamom pods
- 20 chillies ?dried red birds' eye
- 5 garlic cloves finely chopped
- 4 centimeters ginger piece, peeled, finely julienned
- 1 tablespoon chilli paste ?doubanjiang
- 2 teaspoons fermented black beans salted, *, soaked in water for 10 minutes
- 4 cups fish stock
- 2 tablespoons soy sauce
- chilli oil topping:
- 3 tablespoons chilli oil try my homemade version here
- 1 tablespoon vegetable oil
- 10 chillies ?dried red birds' eye