



Miele

Kingfish with lemon verbena and lemongrass

By Maggie Beer

2 hours

Preparation time

3 minutes

Cooking time

4

Serves

INGREDIENTS

4 x 140 g kingfish fillets, skin off with blood line removed
3 lemongrass, finely chopped
4 sprigs lemon verbena leaves picked
Extra virgin olive oil
Salt flakes and freshly ground pepper, to taste

To serve

Fresh lemon

Miele accessories

Perforated steam container

METHOD

1. Place the kingfish, lemongrass and lemon verbena in a stainless steel bowl, drizzle with olive oil and salt and toss to combine. Cover and refrigerate for 2 hours to marinate.
2. Transfer the kingfish with the lemongrass and lemon verbena to a paper lined perforated steam container and Steam at 100°C for 3 minutes.
3. Remove lemongrass before serving.
4. Serve drizzled with extra olive oil, salt flakes, pepper, fresh lemon and salad.

Hints and tips

- Marinating the kingfish is not essential, however the longer the better, even overnight.