

Steamed fish fillets with 'BIG's, sorrel and sesame seeds serves 4 people

- 600 g/ 21 oz fish fillets
(wild salmon, turbot, halibut or char as desired)
- 50 g/ 1-2 oz sorrel
- 80 g/ 2-3 oz 'BIG' flowers
- 2 Tbsp sesame oil
- 2 Tbsp toasted sesame seeds
- Sea salt, a pinch of white pepper
from the pepper grinder



And here's how to make it

Cut sorrel into very fine strips and mix well with sesame seeds and some sea salt.

Cut 'BIG' begonia flowers into very fine strips, making sure not to crush the petals.

Steam fish fillets, the fillets should still look translucent. Braise sorrel in a saucepan or saute pan over low heat (for about 20 seconds) and arrange on warmed plates.

Place fish fillets on top and sprinkle with salt and pepper. Top fish fillets evenly with begonia flower strips and drip sesame oil on top.



Our tip:

Serve this dish as a starter during the warm time of the year. Pair with toasted white bread and a fruity rosé wine.