

# Sea bass fried with ginger and tomatoes

Total time **90 mins** 30 mins preparation time 40 mins cooking time 20 mins marinating time

Nutritional facts (per portion):  
**3,877 kJ / 926 kcal**

Fat: **35 g** Protein: **79 g**  
Carbohydrates: **23 g**

## INGREDIENTS

2 portion(s)

**2** sea basses, each weighing approx. 350 g  
**3 tbsp** [Kikkoman Spicy Chili Sauce for Kimchi](#)  
**400 g** cherry tomatoes  
**1** shallot onion  
**3 cm** ginger  
**2** sticks of celery  
**2** garlic cloves  
**50 ml** oil for frying  
**200 ml** white wine  
**4 tbsp** [Kikkoman Naturally Brewed Less Salt Soy Sauce](#)  
**10** Thai basil leaves  
**1 pinch** of pepper  
**0.5 tsp** of sugar

## PREPARATION

### Step 1

**2** sea basses, each weighing approx. 350 g - **3 tbsp** [Kikkoman Spicy Chili Sauce for Kimchi](#)  
Remove the scales from the fish, and wash and dry it. Score the skin of the fish on both sides with a knife. Coat the fish with the Kikkoman Kimchi Chili Sauce and set aside.

### Step 2

**400 g** cherry tomatoes - **1** shallot onion - **3 cm** ginger - **2** sticks of celery - **2** garlic cloves - **50 ml** oil for frying  
Dice the tomatoes and onion. Slice the ginger and celery. Chop the garlic. Heat the oil in a pan. Fry the fish briefly on both sides until golden brown.

### Step 3

**200 ml** white wine - **4 tbsp** [Kikkoman Naturally Brewed Less Salt Soy Sauce](#) - **10** Thai basil leaves - **1 pinch** of pepper - **0.5 tsp** of sugar  
Add the onion and celery to the fish and fry until soft. Add the ginger, garlic and tomatoes. Pour in the wine and cook until the alcohol evaporates. Add the Kikkoman Less Salt Soy Sauce and cook until the liquid evaporates. At the end of cooking, season with the sugar, pepper and freshly torn or chopped Thai basil leaves.