



Thinking of you  
**Electrolux**



RECIPES by  
*Chef Bruce Lim*



## APPETIZER

# STEAMED LAPU-LAPU ON UBE MASH

People get surprised when they try the ube mash because they expect it to be sweet. I blend it with potatoes just to loosen it up and make it easier to form. Then, I enhance it with butter, cream, and roasted garlic. It sounds weird but it goes so well with the Chinese-style steamed fish and bok choy.

### INGREDIENTS

500 g	Red rock fish fillet
to taste	Salt and pepper
2 tbsp	Sauce marinade
5 g	Ginger, julienned
10 g	Green onions, chopped
5 g	Cilantro
10 ml	Sesame oil
	Bok choy

#### *Ube Mash*

500 g	Purple yam (ube)
150 g	Young potatoes
2 tbsp	Salt
1.5 liters	Water
200 ml	Cream
50 g	Butter
50 g	Roasted garlic

#### *Sauce Marinade*

150 ml	Dark soy sauce
75 ml	Light soy sauce
25 g	Brown sugar
5 g	Ginger, sliced
5 g	Garlic, sliced
50 ml	Fish stock



### PROCEDURE

Boil yam and potatoes in salted water for 30 minutes using your Electrolux cooking range. Be sure to turn down the heat to a simmer once it's boiling so the starch doesn't break down. Make the sauce marinade by placing all the ingredients in a saucepan. Bring to a boil then lower heat and simmer for 15 minutes. Strain and set aside.

Set your Electrolux rice cooker to steam and let it preheat before you place the fish in. Season fish with salt and pepper on both sides then place on a heatproof plate. Top with sauce, ginger, and green onions. Cook for 13 minutes without opening the lid.

Put the cooked yam and potatoes in a mixer. Heat cream and butter. Add, while hot, to the pureed yam mixture so the starch doesn't cool down. Add garlic. Beat using your Electrolux stand mixer until smooth. Season with salt and pepper. Stir-fry the bok choy in a wok for 45 seconds to slightly wilt the vegetable. Season with some salt and pepper.

Make a bed of purple yam mash at the center of a plate. Top with steamed fillet, spoon over the sauce and drizzle with sesame oil. Garnish with bok choy.