



Recipes

PROGRAM 9 - SEGMENT 4

Duke's Malibu Recipes

BANANA LEAF MAHI

INGREDIENTS

2 Banana Leaves
0.5 oz Ginger, skin on
0.5 oz Garlic, skin on, peeled, whole
2. oz Daikon/Turnip Root
2 oz Shitake Mushrooms, sliced
2 oz Ponzu Sauce
5 oz Sizzling Oil (Sesame Oil, Olive Oil, Sahi Oil)
1 oz Herbs – Cilantro
1 whole Mahi, cleaned, scaled
2 oz Shrimp

METHOD

Wrap fish and shrimp in banana leaf with Daikon, mushrooms, garlic and ginger and secure with bamboo skewer.

Steam for 10 minutes. Top with fresh Cilantro, Ponzu sauce and drizzle with sizzling oil.

Serve on a plate with Jasmine rice, baby bok choy and garnish with sesame seeds.

All recipes displayed with kind permission from Duke's Malibu. Results may vary.