

## **Coconut Steamed Snapper Fillet and Shrimps with Jamaican Allspice and Cassava Bammy**

### **Coconut 'Rundown' Sauce**

2 tbsp olive oil  
1 medium size onion – finely chopped  
1 tsp chopped garlic  
1 tbsp chopped scallion  
Sprig of fresh thyme  
4 whole okra – washed and cut into ½ inch pieces  
1 large tomato – roughly chopped  
1 large carrot – peeled and cut into ½ inch cubes  
1 tsp Allspice (Pimento) berries  
3 cloves  
¼ scotch bonnet pepper  
1 cup dry white wine  
1 cup fish stock (or water)  
1 pack coconut milk powder  
Salt and black pepper to taste

2 each snapper fillets (about 5 oz each)  
2 each cassava bammy (cut in quarters)  
8 each large shrimp – peeled and de-veined

- Heat oil in a heavy skillet.
- Add onion, garlic and scallion and sauté for 2 minutes.
- Add okra, carrots and tomato and sauté for one more minute.
- Add thyme, allspice, cloves and scotch bonnet and sauté for another minute.
- Add white wine, bring to a boil and reduce by half.
- Add fish stock and coconut milk powder and bring to a boil.
- Add salt and black pepper to taste.
- Place snapper fillets in the pan on top of veggies.
- Add bammy evenly on top to cover fish fillets.
- Place a cover on the pot and simmer at medium heat about 3 minutes.
- Add shrimps and simmer for another 2 minutes or until shrimps are done

### **To finish:**

- Place veggies in center of the deep plate.
- Add fish on top, together with shrimps.
- Place steamed bammy on the side.
- Add coconut sauce last.
- Finish with chopped fresh herbs

