



## Pan Seared Red Snapper with Lemongrass Turmeric Sauce

4 tbsp	salt
1 pcs	lemon, sliced
1	onion, sliced
	dash cayenne pepper
1.9l	water
200g	red snapper, cleaned and tenderloin
60g	<b>HACO Hollandaise Sauce</b>
2 tbsp	chopped parsley
3 pcs	lemongrass
10g	1 turmeric powder

- Heat a non-stick skillet over medium heat. Dip snapper fillets in marinade to coat both sides, and place in skillet. Cook for 2 to 3 minutes on each side. Combine salt, lemon, onion, cayenne and hot water in a large skillet. Heat to a simmer red snapper, about 15 minutes. Remove red snapper from water, drain well, place on serving platter. Lemongrass and turmeric mix well with **HACO Hollandaise Sauce**. Cover red snapper with **HACO Hollandaise Sauce** and chopped parsley, garnish with lemon slices