

Patrani Macchi



09:23

This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633

PROFILE

- Chilled 4°C
- 1 Full Tray
- From Scratch

Stage 1
150 °C

Combi-steam

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HP 3

RECIPE

Ingredients

500 g	Boneless fish fillet
100 g	Corriender leaves
100 g	Mint leaves
25 g	Garlic cloves
25 g	Green Chilli paste
100 g	Grated coconut
1 pinch	Salt
1 pinch	Lemon juice
1 pcs	Banana leaves

1. Food Preparation

Take boneless fillets of fish, wash and keep aside. Make marinade with corriender leaves, garlic cloves, lemon juice, grated coconut, mint leaves, green chilles, salt. Make is into a paste. Wipe and keep aside banana leaf.

2. Cooking Instruction

Cook with combi mode for 8 minutes.

3. Food Serving Instruction

Serve along with lemon wedges.