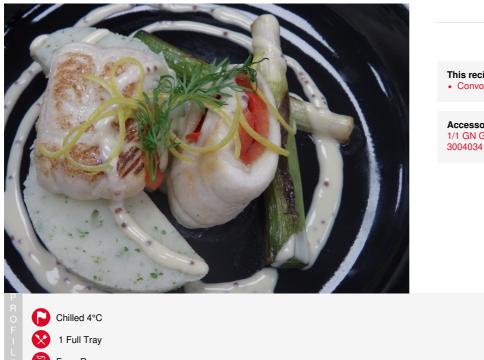
www.convotherm.com



## **Rolled Fillet of Plaice with Red Pepper**



<b>L</b> 32:40	
This recipe is available for: • Convotherm mini	
Accessories: 1/1 GN Granite enamelled tray, 40 mm deep,	

From Raw

合 Steam (**)** / 00:06 | 55 °C

1

## Ingredients

Plaice Fillet 1 pcs pcs 1 1 pinch

Red Pepper 1/4 Salt

pinch Ground White Pepper

## 1. Food Preparation

**Stage 1** 165 °C

Fillet & skin the fish & line with roasted red pepper and seasoning, roll up and secure with a cocktail stick.

2. Cooking Instruction Lay on tray and place into a preheated oven.

## 3. Food Serving Instruction

Serve with Roasted Baby Leeks, Parsley Potato Balls and a white wine & parsley sauce.

Note: Information emanating from Welbit is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service