

## Rolled Fillet of Plaice with Red Pepper



 32:40




This recipe is available for:

- Convotherm mini


Accessories:


1/1 GN Granite enamelled tray, 40 mm deep, 3004034

PROFILE

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

**Stage 1**  
165 °C

 Steam

 00:06 | 55 °C

RECIPE

### Ingredients

- |   |       |                     |
|---|-------|---------------------|
| 1 | pcs   | Plaice Fillet       |
| 1 | pcs   | Red Pepper 1/4      |
| 1 | pinch | Salt                |
| 1 | pinch | Ground White Pepper |

### 1. Food Preparation

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.