

# **Sambal Prawn and Scallop**





This recipe is available for: • Convotherm mini

Accessories: 2/3 GN Granite enamelled tray, 40mm deep, 3004034

## Chilled 4°C

1 Portion

From Scratch

Combi-steam
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#### Ingredients

- 250 g Tiger prawn deshell an clean
- 200 g Hokkaido scallop
- 50 g Red onion wedge
- 20 g Cherry Tomato
- 20 g Edamame
- 5 g Ginger Slice
- 80 g Sambal Chilli
- 10 g Toasted Almond
- 10 g Cooking Oil

### 1. Food Preparation

**Stage 1** 175 °C

- Place oil into 40mm 1/2GN non stick unperforated pan. - Add in scallop, prawn, cherry tomato, edamame, ginger and sambal chili sauce in to the tray and mix well.

- 2. Cooking Instruction
- Set the temperature in combi mode Time 7 minutes Temperature 175°C

#### 3. Food Serving Instruction

- Once complete, garnish with almond nuts. - Plate up 2-4

Note: Information emanating from Welbilt 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.