

## Sambal Prawn and Scallop



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This recipe is available for:

- Convotherm mini

Accessories:

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

PROFILE

- ❄️ Chilled 4°C
- 🍴 1 Portion
- 🔥 From Scratch

Stage 1  
175 °C

🔥 Combi-steam

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RECIPE

### 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

- 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