

## Steam Mandarin fish roll



**57:09**




**This recipe is available for:**







- Convotherm mini

**Accessories:**

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

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

	<b>Stage 1</b>
 Steam	100 °C
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	<b>Stage 2</b>
 Steam	100 °C
 00:06   -	
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### Ingredients

1	pcs	Mandarin fish
20	g	Bean sprout
15	g	Carrot slice
15	g	Shiitake mushroom
10	g	Ginger slice
50	g	Chives

### 1. Food Preparation

Clean fish and cut it into butterfly slices, Marinade with seasoning. Put all vegetable sliced on the fish, roll it up. Put Fish roll on plate

### 2. Cooking Instruction

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### 3. Food Serving Instruction

decoration with fish head and tail.