

Steam river bass with sliced ham



🕒 24:14

This recipe is available for:

- Convotherm mini

Accessories:

1/1 GN Stainless steel pans, perforated, 55 mm deep, 3003074

PROFILE

- ❄️ Chilled 4°C
- 🔥 1 Full Tray
- 🍲 From Scratch

Stage 1
100 °C

🍲 Steam

🕒 00:08 | -

RECIPE

Ingredients

- | | | |
|---|-------|---------------------|
| 1 | pcs | River bass (400 g) |
| 3 | pcs | Sliced ham |
| 1 | pinch | Salt |
| 1 | pinch | MSG |
| 1 | pinch | White pepper powder |
| 1 | pinch | Cooking wine |
| 1 | pcs | Green onion |
| 1 | pinch | Ginger |
| 1 | pinch | Soy sauce |

1. Food Preparation

Clean the river bass and put it into 1/2 GN pan. Add green onion, ginger, salt, MSG, white pepper powder, cooking wine and keep it for a moment.

2. Cooking Instruction

Start the cooking program. After it preheated, load the GN pan into oven. When the program completed, take out the river bass and ladle some soy sauce on it.

3. Food Serving Instruction

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