

Baby Spinach with Garlic





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

1 Portion

From Scratch

Chilled 4°C

Ingredients

- 250 g Baby Spinach
 - 5 g Ginger
- 10 g Wolfberries
- 30 g Button Mushroom Slice
- 15 g Fried Garlic with Oil
- 15 g Fried Shallot with Oil
- ie g ince chance mar en
- 10 g Mashroom Seasoning Powder
- 5 g Vegetable Oil

1. Food Preparation

Stage 1 175 °C

- Place oil into 40mm 1/2GN non stick unperforated pan. - Add in ginger, garlic, spinach, mushroom, fried garlic, fried shallot and mushroom seasoning in to the tray and mix well.

- 2. Cooking Instruction
- Set the temperature to combi mode Time 7 minute Temperature 175°C
- 3. Food Serving Instruction
- 2-4 Once complete cooking garnish with fried shallot on top of the spinach.

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.