

Baby Spinach with Garlic



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This recipe is available for:

- Convotherm maxx


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	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
10	g	Mashroom Seasoning Powder
5	g	Vegetable Oil

1. Food Preparation

- 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.