

## Patrani Macchi



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This recipe is available for:

- Convotherm maxx

Accessories:

1/1 GN Baking tray, perforated, non-stick coating, Flat, 3055633

PROFILE

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

Stage 1  
150 °C

Combi-steam

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HP 3

RECIPE

### Ingredients

500 g	Boneless fish fillet
100 g	Corriender leaves
100 g	Mint leaves
25 g	Garlic cloves
25 g	Green Chilli paste
100 g	Grated coconut
1 pinch	Salt
1 pinch	Lemon juice
1 pcs	Banana leaves

### 1. Food Preparation

Take boneless fillets of fish, wash and keep aside. Make marinade with corriender leaves, garlic cloves, lemon juice, grated coconut, mint leaves, green chillies, salt. Make is into a paste. Wipe and keep aside banana leaf.

### 2. Cooking Instruction

Cook with combi mode for 8 minutes.

### 3. Food Serving Instruction

Serve along with lemon wedges.