

Rolled Fillet of Plaice with Red Pepper



 23:44




This recipe is available for:


- Convotherm maxx


Accessories:

1/1 GN Granite enamelled tray, 40 mm deep,
3004034

PROFILE

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

 Steam

 00:06 | 55 °C

Stage 1
165 °C

RECIPE

Ingredients

- | | | |
|---|-------|---------------------|
| 1 | pcs | Plaice Fillet |
| 1 | pcs | Red Pepper 1/4 |
| 1 | pinch | Salt |
| 1 | pinch | Ground White Pepper |

1. Food Preparation

Fillet & skin the fish & line with roasted red pepper and seasoning, roll up and secure with a cocktail stick.

2. Cooking Instruction

Lay on tray and place into a preheated oven.

3. Food Serving Instruction

Serve with Roasted Baby Leeks, Parsley Potato Balls and a white wine & parsley sauce.