

## Steam river bass with sliced ham



**47:39**

**This recipe is available for:**

- Convotherm maxx

**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

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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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