

Steamed Carrots



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This recipe is available for:

- Convotherm maxx

Accessories:

1/1 GN Stainless steel pans, perforated, 55 mm deep, 3003074

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

Stage 1
100 °C

- Steam
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Ingredients

900 g	Carrots
100 g	Butter
1 pinch	Salt
1 pinch	Pepper

1. Food Preparation

Prep the carrots by cutting into batons or slices. Place in a Perforated stainless steel pan.

2. Cooking Instruction

Place directly into the oven on steam when the oven has pre heated.

3. Food Serving Instruction

Remove from the oven, drain and season with butter, salt and pepper and serve