

Steam river bass with sliced ham



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This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

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

- 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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