

Steam Mandarin fish roll



15:55

This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630





1 Full Tray



From Scratch



Steam



õ 2



Steam



Stage 1 100 °C

Stage 2 100 °C

Ingredients

1	pcs	Mandarin fish
20	g	Bean sprout
15	g	Carrot slice
15	g	Shiitake mushroo
10	g	Ginger slice
50	α	Chives

1. Food Preparation

Clean fish and cut it into butterfly slices, Marinade with seasoning. Put all vegetable sliced on the fish, roll it up. Put Fish roll on plate

2. Cooking Instruction

3. Food Serving Instruction

decoration with fish head and tail.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to