

## 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

P R O F I L E

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

**Stage 1**  
100 °C

Steam  
00:04 | -  
2

**Stage 2**  
100 °C

Steam  
00:06 | -  
1

R E C I P E

**Ingredients**

1	pcs	Mandarin fish
20	g	Bean sprout
15	g	Carrot slice
15	g	Shiitake mushroom
10	g	Ginger slice
50	g	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.