

Sambal Prawn and Scallop



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This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

2/3 GN Granite enamelled tray, 40mm deep, 3004034

PROFILE

- Chilled 4°C
- 1 Portion
- From Scratch

Stage 1
175 °C

Combi-steam

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RECIPE

Ingredients

250 g	Tiger prawn deshell an clean
200 g	Hokkaido scallop
50 g	Red onion wedge
20 g	Cherry Tomato
20 g	Edamame
5 g	Ginger Slice
80 g	Sambal Chilli
10 g	Toasted Almond
10 g	Cooking Oil

1. Food Preparation

- Place oil into 40mm 1/2GN non stick unperforated pan. - Add in scallop, prawn, cherry tomato, edamame, ginger and sambal chili sauce in to the tray and mix well.

2. Cooking Instruction

- Set the temperature in combi mode - Time 7 minutes - Temperature 175°C

3. Food Serving Instruction

- Once complete, garnish with almond nuts. - Plate up 2-4