

## Baby Spinach with Garlic



**31:38**

**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	Baby Spinach
5 g	Ginger
10 g	Wolfberries
30 g	Button Mushroom Slice
15 g	Fried Garlic with Oil
15 g	Fried Shallot with Oil
10 g	Mashroom Seasoning Powder
5 g	Vegetable Oil

**1. Food Preparation**

- Place oil into 40mm 1/2GN non stick unperforated pan. - Add in ginger, garlic, spinach, mushroom, fried garlic, fried shallot and mushroom seasoning in to the tray and mix well.

**2. Cooking Instruction**

- Set the temperature to combi mode - Time 7 minute - Temperature 175°C

**3. Food Serving Instruction**

2-4 Once complete cooking garnish with fried shallot on top of the spinach.