

## Asian Spicy Steamed Seabass



**42:52**

**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**Accessories:**

1/1 GN Stainless steel pans, unperforated, 40 mm deep, 3004034

P R O F I L E

- Chilled 4°C
- 1 Piece
- From Scratch

**Stage 1**  
100 °C

- Steam
- 00:11 | -
- 1

R E C I P E

**Ingredients**

- |       |                    |
|-------|--------------------|
| 50 g  | Coriander          |
| 1 pcs | Lemongrass         |
| 20 g  | Chili Padi (Red)   |
| 40 g  | Garlic             |
| 20 g  | Ginger             |
| 10 g  | Kaffir Lime Leaf   |
| 20 g  | Lime juice         |
| 4 tbs | Light SoySauce     |
| 2 tbs | Fish Sauce         |
| 1 tbs | Caster Sugar       |
| 5 g   | White Pepper Poder |
| 50 ml | Water              |
| 1 pcs | Seabass (700g)     |

**1. Food Preparation**

Blended Asian Marinade Sauce - Blend all ingredients until it is coarse and watery - It can be kept in the fridge and served cold

**2. Cooking Instruction**

Preheat the combi oven to 100°C Seabass - descale and fillet the fish to "butterfly" so that the fish can be plated nicely - Steam the fish in Convotherm oven for 11mins (approx.) - After the fish is cooked, evenly spread the fish with the Asian Marinade sauce and it is ready to be served.

**3. Food Serving Instruction**

1 pcs/ for 2 pax you can garnish with coriander/springonion