Oven Baked Fish Fingers

12:33

This recipe is available for:
- Convotherm 4
- Convotherm maxx pro

Accessories:
1/1 GN Baking/frying basket, non-stick coating, 40 mm deep, 3055637

PROFILE

Frozen -18°C

1 Portion

From Scratch

Stage 1
210 °C

Convection

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5

3

RECIPE

Ingredients

20	pcs	Shop bought Fish Fingers

1. Food Preparation
Remove the frozen fish fingers from the box. Shake excess crumbs off.

2. Cooking Instruction
Place the fingers into a Baking/frying basket, non-stick coating, evenly spaced out

3. Food Serving Instruction
Can be served in a sandwich with mushy peas and tartare sauce or with French fries and tomato sauce

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 service.