

Rolled Fillet of Plaice with Red Pepper



L 50:10

This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

1/1 GN Granite enamelled tray, 40 mm deep, 3004034

P
R
O
F
I
L
E

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

Stage 1
165 °C

Steam
 00:06 | 55 °C

R
E
C
I
P
E

Ingredients

- 1 pcs Plaice Fillet
- 1 pcs Red Pepper 1/4
- 1 pinch Salt
- 1 pinch Ground White Pepper

1. Food Preparation

Fillet & skin the fish & line with roasted red pepper and seasoning, roll up and secure with a cocktail stick.

2. Cooking Instruction

Lay on tray and place into a preheated oven.

3. Food Serving Instruction

Serve with Roasted Baby Leeks, Parsley Potato Balls and a white wine & parsley sauce.