

Grilled Pacific Saury Sanma

Cuisine: Japanese
Food category: Fish

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Program steps

Preheating: 250 °C

1

Combination

10 %

Termination by time

00:08 hh:mm

230 °C

80 %

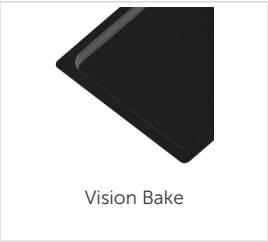
Ingredients - number of portions - 1

Name	Value	Unit
Whole Pacific Saury	1	pcs
Sea Salt	2	g
Light soy Sauce	10	ml
Wedge Lemon (optional)	1	pcs

Directions

1. Start by patting the fish off with a paper towel and making a horizontal score on the top of the fish.
From there sprinkle some salt and grill or bake in the combi oven for 4 minutes per side at 230 °C.
- 2.Serve with some soy sauce mixed with grated daikon and lemon.

Recommended accessories



Vision Bake