

Cantonese Steamed Turbot



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Ingredients:

Turbot

Ginger

Chili pepper

Peanut oil

Seafood soy sauce

Salt

Spring onions (scallions):
3-4 stalks, chopped.

Workflow:

1. Preheat the oven to 120°C using 'Steam+' Mode.
2. Clean the turbot fish thoroughly, removing any scales, guts, and the head if desired. Pat the fish dry with paper towels.
3. Season the fish with salt and put part of the sliced scallion and ginger inside the fish.
4. Place the fish at level 2 in the oven and select 'Steam+'.
5. Let the fish steam for 25 minutes (for 1kg fish).
6. Heat up a small pan with 150 ml peanut oil.
7. Take the fish out of the oven.
8. Slice the scallion and chili in thin slices and put them on the steamed fish.
9. Pour the hot oil carefully over the fish.
10. Finish off by pouring the seafood soy sauce around the fish.

Setting procedure:

Put the baking tray at level 2 in the oven and steam with steam+ at 120°C for 25 minutes.

Steam+



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