

# Steamed Turbot



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## Ingredients:

1 pc (1.5kg)	Turbot
30 g	Cordyceps flower
6 pcs	Red dates
1 pc	Tangerine peel
4 slices	Ginger
1 stalk	Scallion
25 ml	Steamed fish soy sauce

## Workflow:

1. Preheat the oven to 120°C using “Steam+” Mode.
2. Scale and remove the intestine of turbot, wash and pat dry. Insert scallion and ginger.
3. Soften cordyceps flower, remove date pits, cut in half. Peel fruit, cut into shreds. Arrange on fish.
4. Select “Steam+” function and steam for 25 mins. Drain excess liquid. Garnish with scallion, drizzle hot oil, pour steamed fish soy sauce. Serve.

## Setting procedure:

Steam+ 120°C for 25 mins

**Steam+**

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