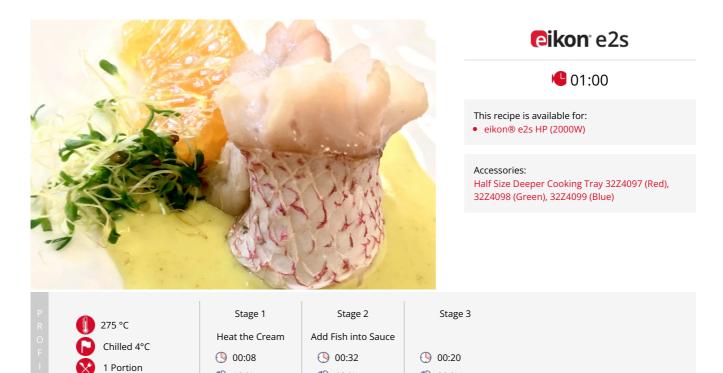


Red Snapper Roll on coconut cream with coriander, ginger and curry



Ingredients	

From Raw

100	ml	Coconut Cream
5	g	Ginger Powder
5	g	Curry Powder
5	g	Coriander Leaves
3	g	Salt
3	g	Black Pepper
95	g	Red Snapper
1	pcs	Toothpick
1	tbs	Olive Oil
1	pcs	Tangerine
1	tbs	Microgreens

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1. Food Preparation

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Mix very well the coconut cream with ginger, curry and coriander, season with salt and pepper. Season the red snapper with salt and pepper, roll like a wrap, fix the roll with the toothpick and brush the roll with olive oil. Place the sauce first on the tray and add the fish after Stage 1.

2. Cooking Instruction

Cook as per oven profile. Add fish after Stage 1.

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3. Food Serving Instruction

Remove the cooked food from the tray and serve garnished with microgreens and one wedge of tangerine.

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.