

Boiled shrimp

Cuisine: Chinese

Food category: Fish



Author: Gary CHIU

Company: Retigo Asia



Program steps

Preheating: 99 °C

1 Steaming Termination by time 04:00 mm:ss 99 °C + 50 %

Ingredients - number of portions - 1

Name	Value	Unit
shrimps, peeled and cleaned	1	kg

seasoning recipe

Name	Value	Unit
rice wine	20	ml
mild soy sauce	20	ml
minced garlic	10	g

Nutrition and allergens

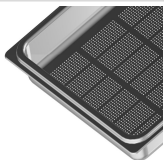
Allergens:
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	790.5 kJ
Carbohydrate	11.5 g
Fat	10.1 g
Protein	160.8 g
Water	0 g

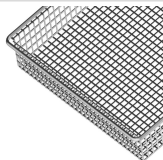
Directions

- ◇ Wash the white shrimp to remove the intestinal mud, grab a little rice wine and remove the fishy smell
- ◇ Put it in a preheated oven, use a stainless steel perforated baking tray, and steam for 4 minutes
- ◇ Use stainless steel perforated baking trays/basins to make a large number of convection and drainable
- ◇ The boiler produces saturated water vapor, and the water vapor molecules are fine, which locks the freshness and sweetness of seafood
- ◇ Enjoy it right out of the oven, taste the sweetness of high-quality seafood in a steam oven under high temperature and pressure

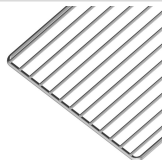
Recommended accessories



GN container Stainless steel perforated



Vision Frit



Stainless wire shelving