

Japanese-style soy sauce grilled and smoked

Cuisine: Chinese

Food category: Fish



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Company: Retigo Asia



Program steps

Preheating: 265 °C

1 Combination 30 % Termination by time 05:00 mm:ss 250 °C 90 %

Ingredients - number of portions - 1

Name	Value	Unit
Translucent Grade B (color-changing roll 30cm)	300	g

seasoning recipe

Name	Value	Unit
japanese soy sauce	30	ml

Directions

- ◇ Thorough pumping to remove the visceral film, clean and dry the water, without cutting the body
- ◇ Use a non-stick flat baking pan, press the baking mesh on the top of the smoker to avoid curling
- ◇ Baked seafood in a high-temperature and dry oven environment is easy to color and produce burnt aroma
- ◇ Count down the cooking time for 2 minutes, take it out and coat with Japanese-style thin sauce, and bake until the time is over
- ◇ The sauce is applied before the beginning is for presentation, the roasted burnt aroma is the main effect, and the sauce aroma is the auxiliary effect

Recommended accessories

