


# Japanese-style soy sauce grilled and smoked

Cuisine: **Chinese**  
Food category: **Fish**





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## 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



Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill