

# 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 %	
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## 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

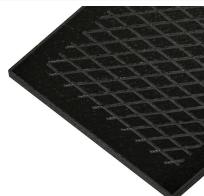
## Directions

- ◊ 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

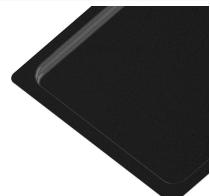
## Recommended accessories



Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill