


Japanese-style soy sauce grilled and smoked

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




Author: **Gary CHIU**
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



Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill