

# Kale with Pesto and Oyster Sauce

Cuisine: Chinese

Food category: Vegetables



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## Program steps

Preheating: 99 °C

1 Steaming Termination by time 06:00 mm:ss 99 °C + 80 %

## Ingredients - number of portions - 10

Name	Value	Unit
kale sprouts	300	g

## seasoning recipe

Name	Value	Unit
sesame oil	30	ml
minced garlic	30	g
oyster sauce	40	g
Mirin	20	ml
rice wine	10	ml
sugar	5	g

## Nutrition and allergens

Allergens:  
Minerals:  
Vitamins:

Nutritional value of one portion	Value
Energy	25.6 kJ
Carbohydrate	4.9 g
Fat	0 g
Protein	1.4 g
Water	0 g

## Directions

\*Kale sprouts small (S): 15~25cm

- ◇ After washing the whole kale sprouts, drain the water and mix well with sesame oil
- ◇ Put it in a preheated oven and steam for 5-6 minutes
- ◇ Put it on a plate after it comes out of the oven, and drizzle with garlic oyster sauce
- ◇ The boiler produces saturated water vapor, the emerald green color is not oxidized, and the leaf stems are smooth and tender

## Recommended accessories



GN container Stainless steel perforated



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