

# Sake Steamed Clams

Cuisine: **Chinese**

Food category: **Fish**



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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
mussels	600	g

## seasoning recipe

Name	Value	Unit
sesame oil	10	ml
ground white pepper	3	g
ginger root, peeled and finely chopped	5	g
shallot	5	g
sake	100	ml

## Directions

\*9 points of clams (30-40/catties)

◇ Soak the clams in sea salt water at room temperature for 2 hours to spit out sand, and then wash them with clean water

◇ Wipe the clams dry with a cloth, and mix all the ingredients evenly

◇ It is recommended to use a conditioning bowl for large clams, and a dish bowl for small clams

◇ No need to cover the lid, high temperature and fast steaming, the water molecules are small, and there is no water accumulation in the plate

## Nutrition and allergens

Allergens:

Minerals: Ca, Cu, Fe, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	53.4 kJ
Carbohydrate	2.7 g
Fat	1.2 g
Protein	7.3 g
Water	0 g

## Recommended accessories



GN container Stainless steel perforated



Vision Frit



Stainless wire shelving