

# Sake Steamed Clams

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




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## Program steps


Preheating: 99 °C


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 Steaming

 Termination by time

 06:00 mm:ss

 99 °C

 80 %



Ingredients - number of portions - 10		
Name	Value	Unit
mussels	600	g

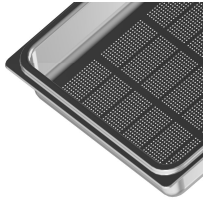
seasoning recipe		
Name	Value	Unit
sesame oil	10	ml
ground white pepper	3	g
ginger root, peeled and finely chopped	5	g
shallot	5	g
sake	100	ml

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

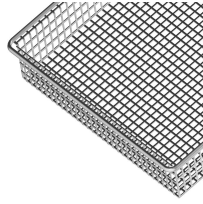
## Directions

- \*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 disk 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

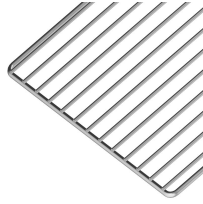
## Recommended accessories



GN container Stainless  
steel perforated



Vision Frit



Stainless wire shelving