

# Baked pike with butter

Cuisine: Czech  
Food category: Fish



Author: Vlastimil Jaša

Company: Retigo





## Program steps


Preheating: 235 °C


1


 Hot air


 100 %

 Termination by time

 00:07 hh:mm

 220 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
pike-fillets	1500	g
salt	25	g
mixed peppercorns	2	g
olive oil	100	ml
breadcrumbs	75	g
Lemons	100	g
parsley	10	g
Butter	100	g

Directions

We preheat the combi oven to the specified program.

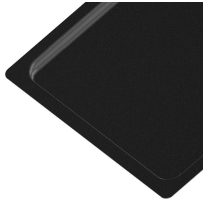
Portion up the pike fillets into 150g pieces. Season the fillets with salt, pepper and mix in a bowl with olive oil, chopped parsley, lemon juice and zest. Place skin side down on the baking tray, sprinkle with breadcrumbs.

After preheating, place in a convection oven and bake until golden.

After baking, cover with melted butter.

Nutrition and allergens	
Allergens: 1, 4	
Minerals: Ca, CA, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	476.9 kJ
Carbohydrate	6.8 g
Fat	9.2 g
Protein	29.5 g
Water	9.5 g

## Recommended accessories



Vision Bake