

# Grilled Pacific Saury Sanma

Cuisine: Japanese

Food category: Fish

Author: Steve Shih

Company: Retigo Asia Limited



## Program steps

Preheating: 250 °C

1	Combination	10 %	Termination by time	00:08 hh:mm	230 °C	80 %	
---	-------------	------	---------------------	----------------	--------	------	--

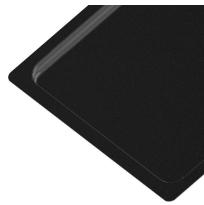
## Ingredients - number of portions - 1

Name	Value	Unit
Whole Pacific Saury	1	pcs
Sea Salt	2	g
Light soy Sauce	10	ml
Wedge Lemon (optional)	1	pcs

## Directions

1. Start by patting the fish off with a paper towel and making a horizontal score on the top of the fish. From there sprinkle some salt and grill or bake in the combi oven for 4 minutes per side at 230 °C.
2. Serve with some soy sauce mixed with grated daikon and lemon.

## Recommended accessories



Vision Bake