

Seafood Steamer with herb butter

Cuisine: Japanese
Food category: Fish

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Program steps

Preheating: 99 °C

1 Steaming Termination by time 00:10 hh:mm 99 °C + 80 %

Ingredients - number of portions - 5

Name	Value	Unit
Prawns	5	pcs
Clams	200	g
mussels	200	g
Butter	30	g
parsley	3	g

Nutrition and allergens

Allergens:
Minerals: CA, K
Vitamins: A, C

Nutritional value of one portion	Value
Energy	215.7 kJ
Carbohydrate	1.7 g
Fat	5.6 g
Protein	4.9 g
Water	0 g

Directions

- 1.Prepare Prawns and brush with herb butter.
- 2.Wash the clams and mussels mixture with garlic herb oil.
- 3.Put all ingredients into Vision Pan and seasoned.
- 4.Vision Pan can reserve all seafood flavor.

Recommended accessories

