

# Glaze Snake Head fish with black pepper and coconut juice

Cuisine: South-East Asian  
Food category: Fish



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## Program steps

Preheating: 190 °C

1

Combination

30 %

Termination by time

00:20 hh:mm

200 °C

+ 100 %

## Ingredients - number of portions - 10

Name	Value	Unit
Snake Head fish	1.5	kg
Minced garlic	30	g
Sugar	20	g
Coconut juice	500	ml
Fish sauce	50	ml
Black pepper crose	10	g
Red chilli slice	10	g

## Directions

Marinate the fish with fish sauce, sugar, mine garlic and refrigerate for 30 minutes.  
Place the fish in the vision pan and sear for 5 minutes. Add coconut juice and braised for 15 minutes.  
Add slice red chill before it's done.  
Once cooked sprinkle with black pepper crose.

## Recommended accessories



Vision Pan