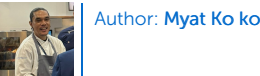


Grilled squid with sambal chilli

Cuisine: South-East Asian
Food category: Fish





Program steps


Preheating:


180 °C

1


 Hot air


 100 %


 Termination by time

 00:10

hh:mm

 180 °C

 100 %




Ingredients - number of portions - 10

Name	Value	Unit
Whole squid	1.2	kg
Coriander leaves	20	g
Sambal chill paste	100	g
Bamboo skewers	10	pcs
Lime wedges	10	pcs

Directions

Cross the squid and marinade with sambal chilli and coriander leaves.
Roll out the squid and skewered it.
When reach the temperature place on the vision express grill and cook for 10 minutes.
Serve with lime wedges.

Recommended accessories



Vision Express Grill