


BBQ Sambal Stingray

Cuisine: South-East Asian

Food category: Fish



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Program steps

Preheating: 200 °C

1

 Hot air

 100 %

 Termination by time

 00:10 hh:mm

 190 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
Stingrays	1.2	kg
Sambal chill paste	100	g
Oil	20	ml
Black pepper crose	10	g
Fish sauce	30	ml
Lemon zest	20	g
Lime wedges	10	pcs
banana leaves	20	g

Directions

Wash and cut the stingrays into 3 inch size.

Marinate all the ingredients together and keep in refrigerate for 30 minutes.

Grilling for 10 minutes. And serve with lime wedges.

Recommended accessories



Vision Express Grill