

Red Snapper Roll on coconut cream with coriander, ginger and curry



eikon® e2s

01:00

This recipe is available for:

- eikon® e2s HP (2000W)

Accessories:

- Half Size Deeper Cooking Tray 32Z4097 (Red), 32Z4098 (Green), 32Z4099 (Blue)

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- 275 °C
- Chilled 4°C
- 1 Portion
- From Raw

	Stage 1	Stage 2	Stage 3
	Heat the Cream	Add Fish into Sauce	
	00:08	00:32	00:20
	10 %	40 %	20 %
	100 %	100 %	0 %

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Ingredients

- 100 ml Coconut Cream
- 5 g Ginger Powder
- 5 g Curry Powder
- 5 g Coriander Leaves
- 3 g Salt
- 3 g Black Pepper
- 95 g Red Snapper
- 1 pcs Toothpick
- 1 tbs Olive Oil
- 1 pcs Tangerine
- 1 tbs Microgreens

1. Food Preparation

Mix very well the coconut cream with ginger, curry and coriander, season with salt and pepper. Season the red snapper with salt and pepper, roll like a wrap, fix the roll with the toothpick and brush the roll with olive oil. Place the sauce first on the tray and add the fish after Stage 1.

2. Cooking Instruction

Cook as per oven profile. Add fish after Stage 1.

3. Food Serving Instruction

Remove the cooked food from the tray and serve garnished with microgreens and one wedge of tangerine.