

# Japanese-style soy sauce grilled and smoked

Cuisine: **Chinese**  
Food category: **Fish**





Author: **Gary CHIU**  
Company: **Retigo Asia**

## Program steps

Preheating: 265 °C

1

 Combination

 30 %

 Termination by time

 05:00 mm:ss

 250 °C

 90 %



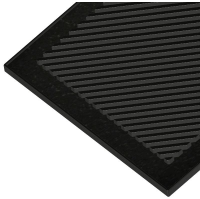
| Ingredients - number of portions - 1           |       |      |
|------------------------------------------------|-------|------|
| Name                                           | Value | Unit |
| Translucent Grade B (color-changing roll 30cm) | 300   | g    |

| seasoning recipe   |       |      |
|--------------------|-------|------|
| Name               | Value | Unit |
| japanese soy sauce | 30    | ml   |

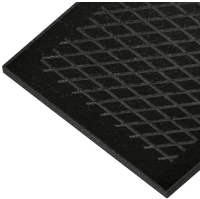
## Directions

- ◇ Thorough pumping to remove the visceral film, clean and dry the water, without cutting the body
- ◇ Use a non-stick flat baking pan, press the baking mesh on the top of the smoker to avoid curling
- ◇ Baked seafood in a high-temperature and dry oven environment is easy to color and produce burnt aroma
- ◇ Count down the cooking time for 2 minutes, take it out and coat with Japanese-style thin sauce, and bake until the time is over
- ◇ The sauce is applied before the beginning is for presentation, the roasted burnt aroma is the main effect, and the sauce aroma is the auxiliary effect

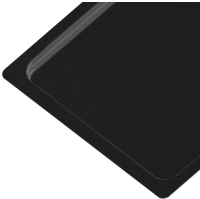
## Recommended accessories



Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill