

Sake Steamed Clams

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



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Program steps

Preheating: 99 °C

1

 Steaming

 Termination by time

 06:00 mm:ss

 99 °C

 80 %



Ingredients - number of portions - 10		
Name	Value	Unit
mussels	600	g

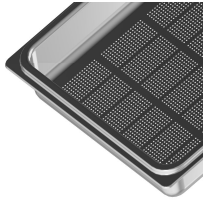
seasoning recipe		
Name	Value	Unit
sesame oil	10	ml
ground white pepper	3	g
ginger root, peeled and finely chopped	5	g
shallot	5	g
sake	100	ml

Nutrition and allergens	
Allergens:	
Minerals: Ca, Cu, Fe, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	53.4 kJ
Carbohydrate	2.7 g
Fat	1.2 g
Protein	7.3 g
Water	0 g

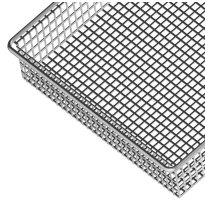
Directions

- *9 points of clams (30-40/catties)
- ◇ Soak the clams in sea salt water at room temperature for 2 hours to spit out sand, and then wash them with clean water
 - ◇ Wipe the clams dry with a cloth, and mix all the ingredients evenly
 - ◇ It is recommended to use a conditioning bowl for large clams, and a disk bowl for small clams
 - ◇ No need to cover the lid, high temperature and fast steaming, the water molecules are small, and there is no water accumulation in the plate

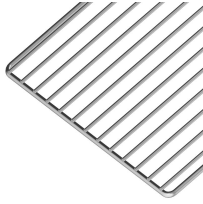
Recommended accessories



GN container Stainless
steel perforated



Vision Frit



Stainless wire shelving