

BBQ Sambal Stingray

Cuisine: South-East Asian

Food category: Fish



Author: Myat Ko ko



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