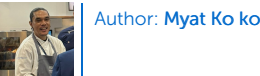


# BBQ Sambal Stingray

Cuisine: South-East Asian  
Food category: Fish





## 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