



TROUT WITH SOY SAUCE, GINGER AND SWEET POTATO

🔪 10 min 🕒 1 day 35 min 🌿 easy 🍽️ 4 servings

INGREDIENTS

2 trouts, gutted, whole (400 g each)
 120 g soy sauce
 2 κ.σ. sesame oil
 10 g fresh ginger, in pieces (2 cm)
 5 spring onions, in pieces, and a few extra, julienned, for garnish (180 g)
 120 g red onion, in slices
 200 g water
 300 g sweet potato, in slices
 200 g broccoli, in pieces

USEFUL ITEMS

serving dish

PREPARATION

1. Place trouts in a rectangle dish and set aside.
2. Place soy sauce, sesame oil, ginger and spring onions into mixing bowl and chop **5 sec/speed 5**. Pour marinade on the trouts, spread some of it in their bellies, cover and set aside to marinate for 24 hours.
3. Arrange red onion slices in Varoma dish, place trouts on top and place remaining marinade into mixing bowl. Add water.
4. Place simmering basket onto position and place sweet potato inside. Close mixing bowl with mixing bowl lid and place Varoma onto position. Place Varoma tray onto position and arrange broccoli inside. Close with Varoma lid and steam **20-25 min/Varoma/speed 1**.
5. Transfer trouts in a serving dish, add sweet potato and broccoli, garnish with spring onions and serve.