

Pig brain parcels

Cuisine: **South-East Asian**
Food category: **Other**





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Program steps


1


 Hot air


 100 %

 Termination by time

 00:30 hh:mm

 160 °C

 100 %



Ingredients - number of portions - 8

Name	Value	Unit
pig brains	600	g
kaffir leaves	10	g
Coriander leaves, finely chopped	5	g
cabbage leaves, cleaned	2	pcs
thai chili paste	200	g
banana leaves	16	pcs

Nutrition and allergens

Allergens: Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Zn Vitamins: A, B, C, K	
Nutritional value of one portion	Value
Energy	144.2 kJ
Carbohydrate	6.9 g
Fat	8.8 g
Protein	9.4 g
Water	0 g

Directions

1. Trim the brains so that any membrane is removed.
2. In a blender, combine the brains with the kaffir leaves, coriander, spring onion and chili paste.
3. Scoop out the mixture on two banana leaves per portion to make a total of eight parcels, and secure with a toothpick or string.
4. Insert the Teflon grill tray in the oven and set on dry heat at 160°C.
5. Grill the parcels for about 30 minutes, flipping often.

Recommended accessories



Vision Express Grill