

Pig brain parcels

Cuisine: **South-East Asian**

Food category: **Other**



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Company: **Retigo**



Program steps

1	Hot air	100 %	Termination by time	00:30 hh:mm	160 °C	100 %	
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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

Recommended accessories



Vision Express Grill

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.