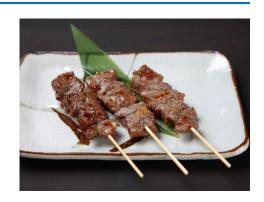
Retigo Combionline | Cookbook | Beef 12. 4. 2023

# **Yakitori**

Cuisine: **Chinese**Food category: **Beef** 



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### Program steps

Preheating:

265 °C

1 **\}** Combination













Ingredients -	number	of	nortions	- 10
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Name	Value	Unit
duck skeleton	300	g

### seasoning recipe

Name	Value	Unit
sea-salt	5	g
freshly ground black pepper, ground	5	g
flax oil	10	ml

## Nutrition and allergens

Allergens: Minerals: Mg Vitamins: B6, C, K

Nutritional value of one portion	Value
Energy	66.8 kJ
Carbohydrate	0.2 g
Fat	4.8 g
Protein	5.8 g
Water	0 g

### Directions

- \*Beef short ribs (cut into dice, 2 cm thick)
- ♦ It is recommended to soak in water and drain when using wooden skewers, but not to use iron skewers

°C

- ♦ Drain the beef short ribs, bell peppers, and scallions, and cut them into pieces suitable for meat skewers
- ♦ Beef short ribs, sweet peppers, scallions and other ingredients, taste the original flavor without seasoning and marinating
- ♦ It is recommended to use a branded baking tray to preheat the baking tray for 5 minutes
- ♦ The preheated baking tray is hot enough, and the ingredients are lightly pressed, and the effect is fast

#### Recommended accessories







