

Thai green curry pork

Cuisine: South-East Asian

Food category: Pork



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Program steps

Preheating: 190 °C

1	Combination	40 %	Termination by time	00:15 hh:mm	190 °C	100 %	
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Ingredients - number of portions - 10

Name	Value	Unit
pork neck	1.2	kg
Small round eggplants	400	g
Chicken legs mushrooms	200	g
Thai green curry paste	200	g
Brown Sugar	20	g
Fish sauce	50	ml
Coconut milk	1	l
Fresh Thai basil	100	g
Slice red chilli	6	pcs
Lime leaf	20	g

Directions

Mixed all the ingredients together, excluding coconut milk and cook for 10 minutes.

Pour the coconut milk and braised for another 5 minutes. Once cooked add basil, chilli, lime leaf and ready to serve.

Nutrition and allergens

Allergens:

Minerals:

Vitamins:

Nutritional value of one portion	Value
Energy	365.8 kJ
Carbohydrate	5.5 g
Fat	22.3 g
Protein	37.3 g
Water	59.8 g

Recommended accessories



Enameled GN
container