


Stir fried mince pork with Thai basil

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




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Program steps


Preheating: 190 °C


1


 Combination


 30 %

 Termination by time

 00:07 hh:mm

 160 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
Mince pork	1	kg
Garlic chopped	10	pcs
Chopped Onions	30	g
Chopped red bird eye chilli	30	g
Oyster sauce	20	ml
Dark soy sauce	15	ml
Light soy sauce	15	ml
Fish sauce	20	ml
Palm sugar	20	g
Fresh Thai basil	50	g

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	5.1 kJ
Carbohydrate	0.2 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

Marinate the mince pork with all the ingredients and fried it. Cooking process begin and stir every 2 minutes. Stir in all the sauce and continue cooking for before it's done.

When it's cook stir with fresh Thai basil and ready to serve.

Recommended accessories



Enameled GN
container