


# 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
Chopped garlic	10	pcs
Chopped onion	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

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