

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: Shellfish, Soy, SOY
 Minerals: 660 mg, Sodium, Sodium: 5
 Vitamins:

Nutritional value of one portion	Value
Energy	265 kJ
Carbohydrate	2.5 g
Fat	20.1 g
Protein	16.3 g
Water	67.3 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