

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 %	
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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

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.

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

Recommended accessories



Enameled GN
container