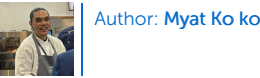


Stir fried mince pork with Thai basil

Cuisine: South-East Asian
Food category: Pork



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

