


# Braised beef with chilli and lime (Thai)

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





Author: [Myat Ko ko](#)

## Program steps

Preheating:

180 °C

1

 Combination

 40 %

 Termination by time

 00:40  
hh:mm

 180 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
Meaty Beef Ribs	1	kg
Garlic	10	pcs
Lemongrass stalk	3	pcs
brown sugar	50	g
Salt	20	g
Onion chunk	100	g
lime juice	50	ml
Basil	10	g
Sawtooth leaf	10	g
Fresh green chilli	70	g
Crush black pepper	10	g

Directions

-Marinate the beef with salt, brown sugar and braised for 30 minutes or until tender.

-Add garlic, onion, lemongrass, green chilli and braised for 10 more minutes.

-Sprinkles with lime juice, crush black pepper and fresh herbs before serving.

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	1129.4 kJ
Carbohydrate	5.6 g
Fat	18 g
Protein	18 g
Water	0 g

## Recommended accessories



GN container Stainless  
steel full