


# Grilled pork neck salad (Thai)

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




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## Program steps


Preheating: 200 °C


1


 Hot air


 100 %

 Termination by time

 00:10 hh:mm

 200 °C

 100 %



| Ingredients - number of portions - 10 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| Pork Neck                             | 1     | kg   |
| Oyster sauce                          | 50    | ml   |
| Light soy sauce                       | 50    | ml   |
| Ground rice                           | 20    | g    |
| Ginger paste                          | 30    | g    |
| Garlic paste                          | 20    | g    |
| Oil                                   | 70    | ml   |
| Onion slice                           | 100   | g    |
| fish sauce                            | 30    | ml   |
| Tamarind juice                        | 130   | ml   |
| Chill flake                           | 10    | g    |
| Brown sugar                           | 30    | g    |

Directions

-Marinate all the ingredients together excluding tamarind juice, chilli flake, brown sugar, onion slice, then refrigerate for 30 minutes.

-Please the vision grill and wait for preheating.

-When reach the desires temperature place the pork neck and grill for 10 minutes.

-When it's cook let it cool down and cut thin slice.

-Mixed tamarind juice, chilli flake, brown sugar for dressing and tossed it up with pork neck, onion slice. -Garnish with coriander leaves, Thai basil and roasted rice powder.

## Recommended accessories



Vision Grill