

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 %	
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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 preheat the vision grill and wait for preheating.
- When reach the desired temperature place the pork neck and grill for 10 minutes.
- When it's cooked let it cool down and cut thin slice.
- Mix tamarind juice, chilli flake, brown sugar for dressing and toss it up with pork neck, onion slice. -Garnish with coriander leaves, Thai basil and roasted rice powder.

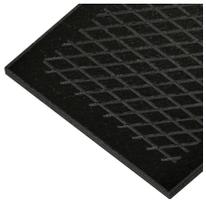
Nutrition and allergens

Allergens: Shellfish, SOY

Minerals: Sodium

Vitamins:

Nutritional value of one portion	Value
Energy	288.5 kJ
Carbohydrate	9.1 g
Fat	20.2 g
Protein	18.5 g
Water	70.7 g



Vision Grill