

# Dried Beef with chilli

Cuisine: South-East Asian

Food category: Beef



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## Program steps

Preheating: 60 °C

1	Hot air	80 %	Termination by time	06:30 hh:mm	55 °C	80 %	
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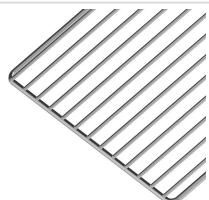
## Ingredients - number of portions - 10

Name	Value	Unit
Beef neck	1.5	kg
Minced lemongrass	100	g
Minced Garlic	50	g
Minced shallots	100	g
Red chilli chopped	50	g
Five spices powder	50	g
fish sauce	100	ml
Black pepper coarse	10	g
Sunflower oil	40	ml
Brown Sugar	100	g

## Directions

- Clean beef, pat dry then keep in the freezer for 3 hours to firm up the meat.
- Grind all the ingredients and marinade with beef, refrigerate over night.
- Then roll down to thin until 3mm thick with pasta roller machine.
- Arrange the meat on the stainless steel wire shelving and set the temperature to 55 degrees Celsius and dry for at least 6 and half hours or depending on your preference for dry or moist.

## Recommended accessories



Stainless wire shelving