

# Pig brain parcels

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



Author: **Jaroslav Mikoška**  
Company: **Retigo**



## Program steps

1

 Hot air

 100 %

 Termination by time

 00:30 hh:mm

 160 °C

 100 %



## Ingredients - number of portions - 8

| Name                             | Value | Unit |
|----------------------------------|-------|------|
| pig brains                       | 600   | g    |
| kaffir leaves                    | 10    | g    |
| Coriander leaves, finely chopped | 5     | g    |
| cabbage leaves, cleaned          | 2     | pcs  |
| thai chili paste                 | 200   | g    |
| banana leaves                    | 16    | pcs  |

## Nutrition and allergens

| Allergens:<br>Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Zn<br>Vitamins: A, B, C, K |          |
|--------------------------------------------------------------------------------------------|----------|
| Nutritional value of one portion                                                           | Value    |
| Energy                                                                                     | 144.2 kJ |
| Carbohydrate                                                                               | 6.9 g    |
| Fat                                                                                        | 8.8 g    |
| Protein                                                                                    | 9.4 g    |
| Water                                                                                      | 0 g      |

## Directions

1. Trim the brains so that any membrane is removed.
2. In a blender, combine the brains with the kaffir leaves, coriander, spring onion and chili paste.
3. Scoop out the mixture on two banana leaves per portion to make a total of eight parcels, and secure with a toothpick or string.
4. Insert the Teflon grill tray in the oven and set on dry heat at 160°C.
5. Grill the parcels for about 30 minutes, flipping often.

## Recommended accessories



Vision Express Grill