

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.

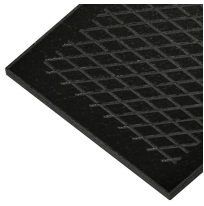
-When reach the desires temperature place the pork neck and grill for 10 minutes.

-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.

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

Recommended accessories



Vision Grill