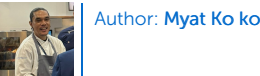


Grilled pork neck salad (Thai)

Cuisine: South-East Asian
Food category: Pork





Program steps


Preheating:


200 °C

1


 Hot air


 100 %


 Termination by time

 00:10

hh:mm

 200 °C

 100 %



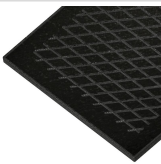
Ingredients - number of portions - 10

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