

# Stir fried pork with black pepper sauce

Cuisine: South-East Asian  
Food category: Pork





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Program steps

Preheating: 180 °C

1

 Combination

 40 %

 Termination by time

 00:09  
hh:mm

 180 °C

 100 %



| Ingredients - number of portions - 10 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| Pork shoulder                         | 1     | kg   |
| Minced garlic                         | 30    | g    |
| Red capsicum                          | 100   | g    |
| Oyster sauce                          | 30    | g    |
| Black pepper crose                    | 50    | g    |
| Dark soy sauce                        | 30    | ml   |
| Sugar                                 | 20    | g    |
| Corn starch                           | 10    | g    |
| sesame oil                            | 10    | ml   |
| Chinese rice wine                     | 15    | ml   |
| Salt                                  | 10    | g    |
| Oil                                   | 20    | ml   |
| Spring onions                         | 20    | g    |

Directions

-Wash and cut the pork to thin strips.

-Marinate with rice wine, sesame oil, corn starch, sugar and salt.

- Mix black pepper crose, oyster sauce, dark soy sauce, sugar, salt and a little water in a bowl.

- place the marinated pork, oil and garlic in the enameled GN container and sear for 3 minutes.

- Add sauce and continue to cook for 4 minutes.

Add capsicum, sesame oil, Chinese wine and cook 2 minutes more.

Garnish with spring onions and serve.

Recommended accessories



Enameled GN container