


Reheat Thai Basil Hot Patty



eikon® e1s

 00:40





This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s




Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

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-  260 °C
-  Chilled 4°C
-  1 Portion
-  Partially Grilled

Stage 1

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-  100 %
-  50 %

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Ingredients

- 150 g Minced Pork
- 3 pcs Kaffir Lime Leaves finely chopped
- 3 g Lemongrass finely chopped
- 1 g White Pepper Powder
- 1.5 g Salt
- 2 tsp Fish Sauce
- 1 tsp Sesame Oil
- 2 tbs Cooking Oil
- 1 pcs Sweet mango ripe
- 3 pcs Basil Leaves in Julienne
- 1 tsp Lime Juice
- 1 tsp Chilli Oil
- 3 pcs Cucumber Slices
- 10 g Cashew Nut roasted, crushed
- 1 pcs Lime wedge

1. Food Preparation

Mix the minced pork with 2 pcs of the kaffir lime leaves, lemongrass, white pepper, salt, fish sauce, sesame oil and half of the oil and let it rest for 30 minutes in a fridge. Blend the peeled and diced mango till puree. Add the 1 kaffir lime leave, basil, lime juice and chilli oil and mix it well. Divide the pork mixture into 3 equal patties and sear them from both sides in a hot pan with oil for approx. 1 minute each side. Chill the patties. Place them on the tray.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the cooked food from the tray and serve. Use the mango sauce, cucumber slices, cashew nuts and lime wedge as garnish.