

Reheat Thai Basil Hot Patty

150 g

3 g 1 g

1.5 g

2

1 tsp

2

1 pcs

3 pcs

1 tsp

1 tsp

3 pcs 10 g

> 1 pcs

tsp

tbs

3 pcs

Sesame Oil

Cooking Oil

Lime Juice

Chilli Oil

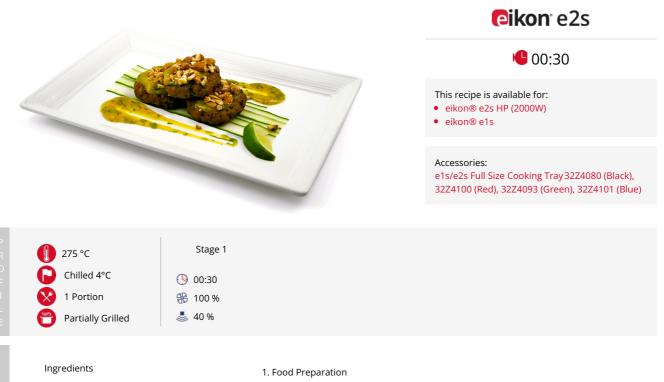
Sweet Mango ripe

Cucumber Slices

Lime Wedge

Basil Leaves in Julienne

Cashew Nut roasted, crushed



Minced Pork Kaffir Lime Leaves finely chopped Lemongrass finely chopped White Pepper Powder	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.
Salt	2. Cooking Instruction
Fish Sauce	Cook as per oven profile.
Sesame Oil	

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.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.