


## 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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-  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.