

## Reheat Thai Basil Hot Patty

3 g

1 g

Salt

Fish Sauce

Sesame Oil

Cooking Oil

Lime Juice

Lime wedge

Chilli Oil

Sweet mango ripe

**Cucumber Slices** 

Basil Leaves in Julienne

Cashew Nut roasted, crushed

1.5 g

> 2 tsp

1

2

1 pcs

3 pcs

1 tsp

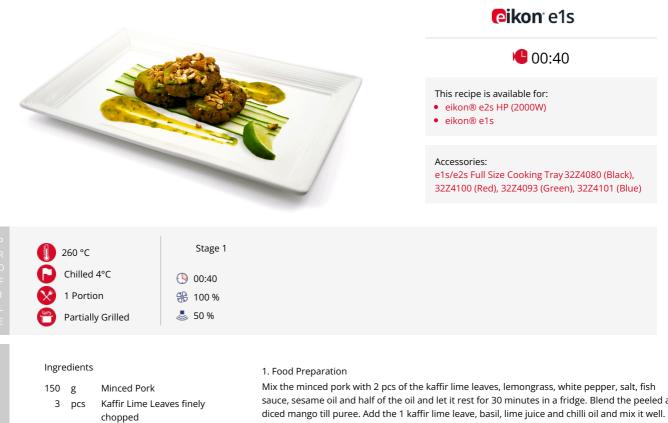
1 tsp 3

1 pcs

tsp

tbs

pcs 10 g



Minced Pork	with the m
Kaffir Lime Leaves finely	sauce, ses
chopped	diced mar
Lemongrass finely chopped	Divide the
0 9 11	for approx
White Pepper Powder	

same oil and half of the oil and let it rest for 30 minutes in a fridge. Blend the peeled and ngo till puree. Add the 1 kaffir lime leave, basil, lime juice and chilli oil and mix it well. e pork mixture into 3 equal patties and sear them from both sides in a hot pan with oil x. 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.

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.