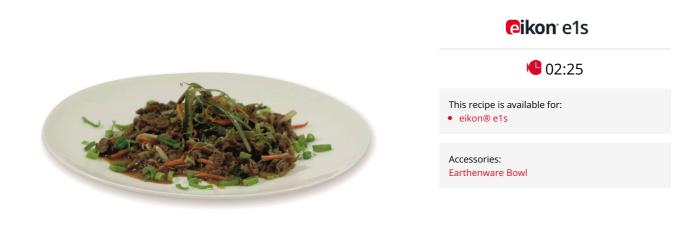


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## Bulgogi Beef



		Stage 1	Stage 2	Stage 3	Stage 4
R O	260 °C Chilled 4°C	Preheat the Bowl	Add the Oil & the Meat into the Bowl		Stir the Meat
	1 Portion	( <u>)</u> 00:45	( <u>)</u> 00:20	( <u>)</u> 00:40	00:40
	From Raw	🛞 100 %	🛞 100 %	🛞 100 %	<b>℅</b> 100 %
		ال 100 %	ال 100 %	۵% گ	ال 🕹 0 %

## Ingredients

Ingredients			1. Food Preparation	
100	g	Beef Sirloin	Cut the beef in strips and onions, leek and carrots in fine strips. Mix all together with the Bulgo	
20	g	Onions	marinade.	
10	g	Leek	2. Cooking Instruction Preheat the bowl as per oven profile. After Step 1 add the oil and beef into the bowl and contin to cook as per oven profile.	
10	g	Carrot		
15	g	Beef Bulgogi Marinade		
1	tbs	Oil		
1	tbs	Doenjang (Soya Bean Paste)	3. Food Serving Instruction	
1	tbs	Miyeok (Stem of Sea Mustard)	Remove the cooked food from the bowl and serve. Use the paste, sea mustard stems and kime	
1	tbs	Kimchi	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.