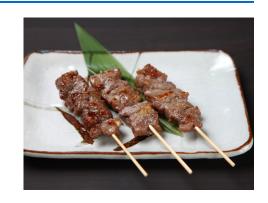
Retigo Combionline | Cookbook | **Beef** 12. 4. 2023

Yakitori

Cuisine: **Chinese**Food category: **Beef**



Author: Gary CHIU
Company: Retigo Asia



Program steps

Preheating:

265 °C

1 Sombination

-

5 30 %

Termination by time

② 02:30 mm:ss

₿\$ 250

+ 90

X

1			40
Ingredients -	number	of portions	- 10

Name	Value	Unit
duck skeleton	300	g

seasoning recipe

Name	Value	Unit
sea-salt	5	g
freshly ground black pepper, ground	5	g
flax oil	10	ml

Nutrition and allergens

Allergens: Minerals: Mg Vitamins: B6, C, K

Nutritional value of one portion	Value
Energy	66.8 kJ
Carbohydrate	0.2 g
Fat	4.8 g
Protein	5.8 g
Water	0 g

Directions

- *Beef short ribs (cut into dice, 2 cm thick)
- ♦ It is recommended to soak in water and drain when using wooden skewers, but not to use iron skewers

°C

- ◇ Drain the beef short ribs, bell peppers, and scallions, and cut them into pieces suitable for meat skewers
- ♦ Beef short ribs, sweet peppers, scallions and other ingredients, taste the original flavor without seasoning and marinating
- ♦ It is recommended to use a branded baking tray to preheat the baking tray for 5 minutes
- ♦ The preheated baking tray is hot enough, and the ingredients are lightly pressed, and the effect is fast

Recommended accessories







