

Thai green curry pork

Cuisine: South-East Asian

Food category: Pork



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Program steps

Preheating: 190 °C

1

 Combination

 40 %

 Termination by time

 00:15 hh:mm

 190 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
pork neck	1.2	kg
Small round eggplants	400	g
Chicken legs mushrooms	200	g
Thai green curry paste	200	g
Brown Sugar	20	g
Fish sauce	50	ml
Coconut milk	1	l
Fresh Thai basil	100	g
Slice red chilli	6	pcs
Lime leaf	20	g

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	365.8 kJ
Carbohydrate	5.5 g
Fat	22.3 g
Protein	37.3 g
Water	59.8 g

Directions

Mixed all the ingredients together, excluding coconut milk and cook for 10 minutes.
Pour the coconut milk and braised for another 5 minutes.
Once cooked add basil, chilli, lime leaf and ready to serve.

Recommended accessories



Enameled GN
container