

Stir fried pork with black pepper sauce

Cuisine: South-East Asian
Food category: Pork





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Program steps

Preheating: 180 °C

1

 Combination

 40 %

 Termination by time

 00:09
hh:mm

 180 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
Pork shoulder	1	kg
Minced garlic	30	g
Red capsicum	100	g
Oyster sauce	30	g
Black pepper crose	50	g
Dark soy sauce	30	ml
Sugar	20	g
Corn starch	10	g
sesame oil	10	ml
Chinese rice wine	15	ml
Salt	10	g
Oil	20	ml
Spring onions	20	g

Directions

-Wash and cut the pork to thin strips.

-Marinate with rice wine, sesame oil, corn starch, sugar and salt.

- Mix black pepper crose, oyster sauce, dark soy sauce, sugar, salt and a little water in a bowl.

- place the marinated pork, oil and garlic in the enameled GN container and sear for 3 minutes.

- Add sauce and continue to cook for 4 minutes.

Add capsicum, sesame oil, Chinese wine and cook 2 minutes more.

Garnish with spring onions and serve.

Recommended accessories



Enameled GN container