

# TASTES OF LIFE

## Chinese Steak (Serves 6)

1500 g Pork  
3-4 Cloves garlic  
2 small Pieces of Ginger  
3 tsp Salt  
3 tbsp Soy sauce  
3 tbsp Honey  
2 tbsp Sherry  
1 tsp Five Spice  
2 tbsp Hoi sin sauce  
Sambal Oelek



For the steam:            Approx. 100 ml water

Finley chop the garlic. Peel the ginger and grate it. Mix the garlic and ginger with the salt, soy sauce, honey, sherry, Five Spice and Hoi Sin sauce. Season the marinade with Sambal Oelek.

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## Chinese Steak

Cut the pork into 3 cm thick slices. Place in an airtight container, pour the marinade over the pork and close the container. Refrigerate the marinade for approx. 3-4 hours, turning occasionally.

Remove the pork from the marinade and place on the rack with the universal tray underneath it. Place the rack and tray in a pre-heated oven and inject the first burst of steam immediately.

Setting:	Moisture Plus
Temperature:	170-190° C + pre-heating
Shelf position:	2
Time:	20-30 minutes + pre-heating
Bursts of steam:	1
When to add the steam:	As soon as the meat has been placed in the oven.