


Dried Beef with chilli

Cuisine: South-East Asian
Food category: Beef




Author: Myat Ko ko





Program steps


Preheating: 60 °C


1


 Hot air


 80 %

 Termination by time

 06:30 hh:mm

 55 °C

 80 %



Ingredients - number of portions - 10

Name	Value	Unit
Beef neck	1.5	kg
Lemongrass minced	100	g
Garlic minced	50	g
Shallot minced	100	g
Red chilli chopped	50	g
Five spices powder	50	g
fish sauce	100	ml
Black pepper coarse	10	g
Sunflower oil	40	ml
Brown sugar	100	g

Directions

- Clean beef, pat dry then keep in the freezer for 3 hours to firm up the meat.
- Grind all the ingredients and marinade with beef, refrigerate over night.
- Then roll down to thin until 3mm thick with pasta roller machine.
- Arrange the meat on the stainless steel wire shelving and set the temperature to 55 degrees Celsius and dry for at least 6 and half hours or depending on your preference for dry or moist.

Recommended accessories



Stainless wire shelving