

Ginger Scallion Beef Tripe



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Ingredients:

500 g beef tripe

Marinade:

10 g salt

Seasoning:

5 g salt

10 g scallion oil

5 g ginger, shredded

5 g green pepper, shredded

5 g red pepper, shredded

Workflow:

1. Place the whole beef tripe in boiling water and blanch for half a minute. Remove and rinse with cold water. Then, cut the beef tripe into thin shreds.
2. Add salt to the cut beef tripe and marinate for 10 minutes. Squeeze out any excess water.
3. Add salt, scallion oil, shredded ginger, shredded green pepper, and shredded red bell pepper to the marinated beef tripe. Mix well and place it on a ceramic plate.
4. Place the plate on the steaming tray and, place it on the third level of the steam oven. Select 'Steam+' and use 110 °C to steam 6 mins.

Setting procedure:

Select 'Steam+' and use 110 °C to steam 6 mins.

Steam+



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