



Thinking of you
Electrolux



RECIPES by
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MAIN COURSE

CHAR SIU PORK WITH TOMATOES AND SESAME GORGONZOLA SAUCE

This is a dish which I made for a demo presentation to executive chefs, sous chefs and restaurant owners in Boracay.

INGREDIENTS

1-kilo	Tri-tip
30 ml	Soy sauce
75 g	Char siu sauce
10 g	Garlic

Vegetables

500 g	Asparagus
150 g	Cherry tomatoes
10 g	Garlic
30 g	Butter
to taste	Salt and pepper

Sauce

200 g	Gorgonzola sauce
75 ml	White wine
50 ml	Cream
to taste	Salt and pepper
3 ml	Sesame oil



PROCEDURE

Marinate tri-tip in soy sauce, char sui and garlic. Let sit overnight before using.

Grill tri-tip for 2 minutes per side using your Electrolux electric grill. Then place into your 300-degree Electrolux oven for 30 minutes. Remove from heat and let sit at room temperature for 20 minutes before slicing.

Sauté asparagus and tomatoes in butter over high heat. Then season with salt and pepper. Set aside until ready for use.

To make sauce, reduce white wine over medium heat by half. Add cream and leave on heat until the cream thickens. Add cheese and stir until dissolved. Remove from heat and add sesame oil.

To assemble, make a pile of vegetables on a serving platter, slice meat and layer on top of pile. Serve sauce on the side.