

Plating Guide - Char Siu Pork Tenderloin

Cilantro Rice, Grilled Pineapple, Baby Bok Choy

Heat at 275°F / 135°C for 20 minutes

- Pork Tenderloin
- Grilled Pineapple
- Cilantro Rice
- Baby Bok Choy



Garnish Kit (keep cold):

- Fresh Herbs
- Cilantro Oil
- Char Siu Sauce



Plating Steps

1. Lay down base of cilantro rice
2. Arrange baby bok choy on one side of rice base
3. Arrange some grilled pineapple on rice next to bok choy and allow to spill on to plate to create base for pork
4. Slice and shingle pork on base of rice and sides
5. Drizzle char siu sauce in zigzag pattern on plate around pork. Use cilantro oil to create random dots and splashes around char siu sauce



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