



tableisset®

A source of inspiration,  
The Olymel Fork®  
introduces refined ingredients  
and preparation to your cuisine.  
Add Olymel to the reputation of  
your menu.

Olymel:  
your partner  
in elegant  
dining

# Pork rib eye steak Thai style

A unique **Fully cooked** product. Individual cooking in its own bag delivers its tender texture and rich flavour!

## Cooking method

### Preparation:

Always pre-thaw the product prior to cooking. Keep the juices from the bag to make a quick and tasty sauce!

### Convection oven:

Place in an oven-safe dish, and without piercing the cooking bag, cook in steam mode at 90°C (194°F) for 6 to 8 minutes.

### Stovetop:

Remove from bag and place the piece of pork and a small amount of oil in a heavy pan over medium/high heat. Cook for 1 to 1.5 minutes on either side. Reduce to medium heat and add the juices from the bag to form a sauce. Coat the pork in sauce and serve.

Add sesame seeds and serve with mixed vegetables and rice noodles.



**Delicious!**

Distributor Code	Code	Description	In Case Quantity	Case Weight	Case Skid	Portion Cost
	97110	Pork rib eye steak-Thai style Fully cooked	22	+/- 5.00 kg	9 x 7	

A real assortment of tasty cuts of pork, perfectly portioned and ideal for helping you control your costs and your inventory. Ask for your Olymel Plus pork products list today and get all the details.



Contact your  
**Food Service**

Distributor or your  
**Olymel**

Sales Representative  
and place your  
order today!

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