

Taiwanese Style Ribs

Cuisine: **Chinese**
Food category: **Pork**



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Program steps

Preheating: 265 °C

1

 Combination

 30 %

 Termination by core probe temperature

 80 °C

 250 °C

 100 %



Ingredients - number of portions - 3		
Name	Value	Unit
pork chop	2	kg

Seasoning recipe		
Name	Value	Unit
soy dipping sauce	100	ml
water	200	ml
rice wine	100	ml
rice wine	40	ml
ground white pepper	10	g
allspice	5	g
caster sugar	90	g
soy dipping sauce	20	ml
cornstarch	20	g
squash powder	10	g
olive oil	50	ml

Nutrition and allergens	
Allergens: Minerals: Ca, Fe, K, Mg Vitamins: A, D, E, K	
Nutritional value of one portion	Value
Energy	1334.7 kJ
Carbohydrate	39.2 g
Fat	69.2 g
Protein	141.2 g
Water	0 g

Directions

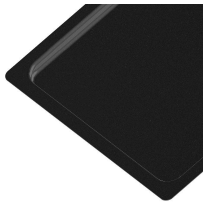
◇ Drain the bone-in pork chops, mix the powder and sauce evenly, and marinate with the pork chops

◇ Pickling time Pork chops need to be soaked overnight to fully absorb the flavor

◇ When using, take out the bone-in pork chops and absorb the water, return to room temperature and let it stand for making

◇ Use a non-stick flat baking pan for frying, and oil the surface to make the surface crispy

Recommended accessories



Vision Bake