

Hakka Salted Pork

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



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Company: Retigo Asia



Program steps

Preheating:

215 °C

1

 Combination

 30 %

 Termination by time

 08:00 mm:ss

 200 °C

 90 %



Ingredients - number of portions - 10		
Name	Value	Unit
pork belly	1	kg

Name	Value	Unit
sugar	50	g
white wine vinegar	50	g
minced garlic	100	g
salt	15	g
allspice	5	g
ground white pepper	20	g
rice wine	30	ml
whole black pepper	20	g

Directions

◇ Cut the pork belly into about 350g each, absorb the water, remove the fishy smell with the rice wine and dry it

◇ Mix vinegar, sugar and minced garlic evenly and make it into dipping sauce

◇ Mix all the other seasonings and spread evenly on the sliced pork belly

◇ Marinate in the fresh-keeping box for 3 days, scrape off the marinade on the surface and return to room temperature before use

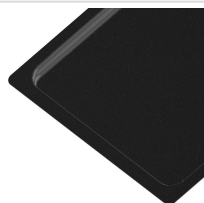
◇ Use a flat net to drain the lard easily, and fry evenly on the surface of the baking tray for coloring

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	398.6 kJ
Carbohydrate	9.2 g
Fat	33.5 g
Protein	14.3 g
Water	0 g

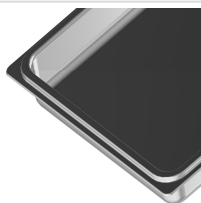
Recommended accessories



Vision Grill Diagonal



Vision Bake



GN container Stainless
steel full



Stainless wire shelving