

Japanese Ginger Pork (Shogayaki:XXXXXXXXXX)

Cuisine: Japanese
Food category: Pork

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Program steps

Preheating:

230 °C

1

Combination

30%

Termination by time

00:10

hh:mm

200 °C

80%



Ingredients - number of portions - 10

Name	Value	Unit
Pork loin	1	kg
Fresh ginger	50	g
Apple	30	g
Onion	100	g
Garlic Clove	30	g
Soy sauce	30	ml
Sake	20	ml
Mirin	10	ml
Dashi	30	ml
Copper	5	g
Salt	3	g
White pepper	1	g

Directions

1.

In a small bowl, combine all ingredients for the ginger sauce.

2.

Make a few cuts across the fatty parts and muscles to prevent the meat from curling during the cooking process.

3.

Sprinkle both sides of the pork with a pinch of salt and pepper, then coat with a thin layer of plain flour.

4.

Add about 1 tbsp of vegetable oil on each Pork loin, lay on Vision Bake 1/1 to roasted 5 mins.

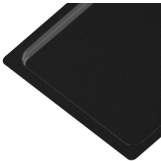
5.

Pouring another half ginger sauce to mix and roasted rest of 5 mins.

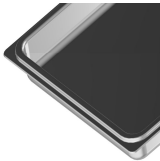
6.

Serve with salad and sauce.

Recommended accessories



Vision Bake



GN container Stainless steel full



Enameled GN container