

Smoked bacon

Cuisine: Czech
Food category: Pork



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Company: Retigo





Program steps


Preheating: 80 °C


1


Chlazení-vyjměte udírnu


 Hot air


 0 %

 Termination by time

 00:30 hh:mm


 30 °C


 80 %





2


Vložte udírnu do komory


 Hot air


 7 %

 Termination by time

 02:30 hh:mm


 110 °C


 50 %





3


Sušení


 Hot air


 0 %

 Termination by time

 02:30 hh:mm

 80 °C

 80 %



Ingredients - number of portions - 10

Name	Value	Unit
boneless pork loin	2000	g
salt	80	g
bay leaf	1	g
allspice	1	g
freshly ground black pepper, ground	1	g
water	2000	g

Nutrition and allergens

Allergens:
Minerals: Mg
Vitamins: B6, C, K

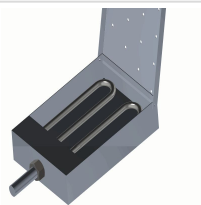
Nutritional value of one portion	Value
Energy	539.1 kJ
Carbohydrate	2.2 g
Fat	48 g
Protein	26 g
Water	0 g

Directions

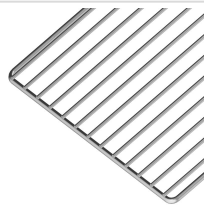
We marinate the boneless pork flank in salt brine with wild spices. The meat must be submerged (drowned) in boiled water, and the meat marinated in this way is left in the refrigerator at a temperature of +3°C for 7 days.

We take out the meat and dry it in the combi oven on the program mentioned above, then in the second step we insert the Vision Smoker and smoke it.

Recommended accessories



Vision Smoker



Stainless wire shelving