

Smoked bacon

Cuisine: Czech
Food category: Pork
























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Program steps

Preheating: 80 °C

1	Chlazení-vyjměte udírnu	<div><div> Hot air</div><div> 0 %</div><div> Termination by time</div><div> 00:30 hh:mm</div><div> 30 °C</div><div> 80 %</div><div></div></div>
2	Vložte udírnu do komory	<div><div> Hot air</div><div> 7 %</div><div> Termination by time</div><div> 02:30 hh:mm</div><div> 110 °C</div><div> 50 %</div><div></div></div>
3	Sušení	<div><div> Hot air</div><div> 0 %</div><div> Termination by time</div><div> 02:30 hh:mm</div><div> 80 °C</div><div> 80 %</div><div></div></div>

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

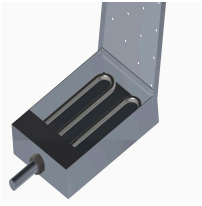
Nutrition and allergens	
Allergens: Minerals: Mg Vitamins: B6, C, K	
Nutritional value of one portion	Value
Energy	539.1 kJ
Carbohydrate	2.2 g
Fat	48 g
Protein	26 g
Water	0 g

Directions

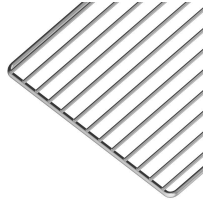
We marinate the boneless pork flank in salt brine with wild spices. The meat must be submerged (drowned) in boiled water, and the meat marinated in this way is left in the refrigerator at a temperature of +3°C for 7 days.

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