

Pork tenderloin baked in beer

Cuisine: **Czech**

Food category: **Pork**



Author: **Vlastimil Jaša**

Company: **Retigo**



Program steps

Preheating: **180 °C**

1 Combination 50 % Termination by time 01:10 hh:mm 155 °C 80 %

Ingredients - number of portions - 10

Name	Value	Unit
ground red pepper	25	g
ground hot pepper	25	g
salt	40	g
tomato puree	35	g
mixed peppercorns	5	g
she yawned	35	g
dark beer	300	g
5 tbsp vegetable oil	70	g
garlic	35	g
onion	0	g
pork ribs	5000	g

Directions

The specified spices (crushed pepper, etc.) are mixed in oil, we add the preserves, beer, and mix again. To the prepared marinade, we finely chop garlic and onion. We coat the tenderloin with the finished marinade in an enameled GN and bake according to the specified program. We place the dish in a preheated combi steamer.

Nutrition and allergens

Allergens:

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	1776.5 kJ
Carbohydrate	7.2 g
Fat	162.7 g
Protein	76.2 g
Water	0 g

Recommended accessories



Enameled GN
container