

Ham baked patches

Cuisine: **Czech**

Food category: **Minced meat**



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Company: **Retigo**



Program steps

Preheating: **185 °C**

1	Hot air	100 %	Termination by time	00:35 hh:mm	160 °C	100 %	
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Ingredients - number of portions - 10

Name	Value	Unit
meaty pork belly with bone	1	kg
flecks of eggless pasta	0.75	kg
salt	0.04	kg
freshly ground black pepper, ground	0	kg
nutmeg	0	kg
pork lard	0.15	kg
milk 3.5%	0.5	kg
chicken eggs	5	pcs
breadcrumbs	0.06	kg

Nutrition and allergens

Allergens: 1, 3, 7

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

Vitamins: A, B, B6, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	811.8 kJ
Carbohydrate	65.7 g
Fat	50.7 g
Protein	23.4 g
Water	0 g

Directions

Cook the rinsed smoked belly gently (overnight in a combi oven or in the classic way), debone it completely, including the gristle, and cut it into cubes or slices.

Cook the pasta in salted water, drain and do not rinse, add a little salt, pepper with crushed pepper, add finely grated mace, chopped pork belly and put this mixture into pre-greased 60 mm high enameled GNs and sprinkled with toasted breadcrumbs.

Pour over the eggs, which we have beaten in milk and salted.

Bake in a convection oven until golden.

Recommended accessories



Enameled GN
container