

# Pork cutlets stuffed

Cuisine: **Czech**

Food category: **Pork**



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Company: **Retigo**



## Program steps

Preheating: 255 °C

1	Hot air	0 %	Termination by time	00:10 hh:mm	220 °C	100 %	
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## Ingredients - number of portions - 10

Name	Value	Unit
pork roast with bone	2000	g
bacon diced	120	g
smoked pork belly	150	g
dried mushrooms	100	g
sauerkraut	250	g
sprig of parsley	5	g
garlic	1	pcs
onion	0	g
salt	30	g
mixed peppercorns	3	g
5 tbsp vegetable oil	100	g

## 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	623.2 kJ
Carbohydrate	5.4 g
Fat	45.7 g
Protein	47 g
Water	0 g

## Directions

From the pork roast with bones we cut individual portions - the rib is partially sliced so that a pocket is formed in the rib, an opening for stuffing.

Bacon diced is lightly sautéed with finely chopped onion and slices of garlic, we add smoked belly cut into cubes, mushrooms, and sour cabbage and lightly sauté.

This prepared filling is placed into the pocket of the rib and sealed with a toothpick. The stuffed rib is grilled in a convection oven on the Vision express grill.

When grilling in the convection oven, we place a full gastronorm container under the grill to catch the fats and juices. After grilling, we add butter and let it rest.



Vision Express Grill