

# Stuffed pork chops

Cuisine: Czech

Food category: Pork



Author: Vlastimil Jaša

Company: Retigo



## Program steps

Preheating: 255 °C

1 Hot air 0 % Termination by time 00:10 hh:mm 220 °C 100 %

## 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
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 bone-in pork roast, chop individual portions-ribs and cut them flat so that a pocket, an opening for stuffing, is formed in the rib.

Lightly fry diced bacon with finely chopped onion and slices of garlic, add diced smoked flank, mushrooms and sauerkraut and fry lightly.

We put the filling made in this way into the pocket of the ribs and close it with a skewer. We grill the stuffed ribs in a convection oven on the vision express grill.

When grilling in a combi oven, place a full gastro container under the grill to catch fats and juices. After grilling, add butter and let rest.

## Recommended accessories



Vision Express Grill