

# Pork and century egg congee

Cuisine: **Chinese**  
Food category: **Fish**



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## Program steps


Preheating: 99 °C


1


 Steaming

 Termination by time

 00:20 hh:mm

 99 °C

 50 %



Ingredients - number of portions - 8		
Name	Value	Unit
vegetable broth	3	l
basmati rice	400	g
mild soy sauce	20	ml
5 tbsp vegetable oil	10	ml
rice wine	15	ml
boneless pork loin	300	g
preserved duck eggs	4	pcs
cabbage leaves, cleaned	1	pcs

Nutrition and allergens	
Allergens:	
Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Zn	
Vitamins: A, B, C, D, E, K	
Nutritional value of one portion	Value
Energy	278.4 kJ
Carbohydrate	37.9 g
Fat	9.5 g
Protein	9.4 g
Water	0 g

Directions

1. Rinse the rice and soak for 1 hour in cold water and drain.
2. Marinate the pork in the rice wine and soy sauce.
3. Set the oven on full steam at 100°C.
4. Place the rice in a GN container and add the stock and the pork.
5. Cook for 20 minutes and season.
6. Peel off the preserved egg and quarter.
7. Serve, garnishing with duck egg.

## Recommended accessories



GN container Stainless  
steel full