

Chinese Crispy Roasted Pork

Cuisine: Chinese

Food category: Poultry



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Program steps

Preheating: 160 °C

1	Hot air	30 %	Termination by time	00:50 hh:mm	160 °C	100 %	
2	Hot air	30 %	Termination by time	00:30 hh:mm	180 °C	100 %	
3	Hot air	10 %	Termination by time	00:30 hh:mm	220 °C	100 %	
4	Hot air	10 %	Termination by time	00:10 hh:mm	240 °C	100 %	

Ingredients - number of portions - 120

Name	Value	Unit
pork belly	3000	pcs

Directions

Crispy roasted pork production parameters experience analysis:

It can be air-dried beforehand or air-dried after blanching. It is recommended to insert a probe during the oven making process.

* In the first stage, choose dry baking with a humidity of 30% and a temperature of 160 degrees for at least 40 to 50 minutes. This stage is to dry out the moisture from the pork.

* In the second stage, choose dry baking with a humidity of 30% and a temperature of 180 degrees for at least 20 minutes. At this stage, in order to crack the pork skin, the water is baked to dry out so that the fat can be dissolved, and the temperature is raised by 20 degrees.

* In the third stage (the core temperature of the roasted meat is 65 degrees), choose dry roasting with a humidity of 10% and a temperature of 220 degrees for at least 20 minutes. At this stage, the pork skin begins to burst.

*The fourth stage (roast meat core temperature 80 degrees) choose dry roasting, humidity 10%, temperature 250 degrees, time at least 20 minutes

At the final stage of popping the pork skin, you can open the door while grilling and take it out to scrape the skin, 3 to 4 times in a row. You don't have to wait for the cooking time to finish, scraping while grilling will make it beautiful.