

Živaň roast

Cuisine: **Slovak**
Food category: **Pork**



Author: **Vlastimil Jaša**
Company: **Retigo**



Program steps

Preheating: **180 °C**

1	Hot air	100 %	Termination by time	00:06 hh:mm	220 °C	100 %	
2	Combination	80 %	Termination by time	00:30 hh:mm	155 °C	80 %	

Ingredients - number of portions - 10

Name	Value	Unit
pork neck	1500	g
full-fat mustard	150	g
garlic	50	g
salt	18	g
smoked bacon	500	g
potatoes	2000	g
sausage	500	g
onion	500	g
fresh peppers	500	g
fresh mushrooms	300	g
ointment	230	g
chili powder	0	g
ground black pepper, ground	1	g
ground smoked paprika	1	g
caraway seeds	1	g
thyme	0	g
marjoram	0	g

Nutrition and allergens

Allergens: 10
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, B6, C, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	1230.1 kJ
Carbohydrate	47.9 g
Fat	87.2 g
Protein	63.3 g
Water	0.9 g

Directions

Cut the pork neck into 1.5–2 cm wide slices, the smoked bacon into half centimeter slices. Cut the cleaned peppers into halves (larger ones into quarters), onions, potatoes and mushrooms into coarse rounds.

Salt and pepper the meat with pepper of four colors. Mix the oil, pressed garlic, mustard, smoked paprika and chili spices into a smooth emulsion - marinade. Put all the meat in it and let it marinate overnight.

We prepare an enameled gastro container and gradually add individual layers of meat, onion, bacon, sausage, potatoes, mushrooms and peppers into it (like skewers without a needle). Then we bake on the above program.

Recommended accessories



Enameled GN container