

# Cantonese Crispy Roast Pork\_Retigo Asia

Cuisine: Chinese

Food category: Pork



 Author: Gary CHIU  
 Company: Retigo Asia

## Program steps

Preheating: 160 °C

1	 Hot air	 100 %	 Termination by core probe temperature	 40 °C	 140 °C	 100 %	
2	 Hot air	 100 %	 Termination by core probe temperature	 60 °C	 170 °C	 100 %	
3	 Hot air	 40 %	 Termination by core probe temperature	 75 °C	 240 °C	 100 %	
4	 Hot air	 20 %	 Termination by core probe temperature	 90 °C	 270 °C	 100 %	

## Ingredients - number of portions - 10

Name	Value	Unit
pork belly, minced	3	kg
salt	10	g
allspice	10	g
caster sugar	5	g
white wine vinegar	10	ml

## Nutrition and allergens

Allergens:

Minerals:

Vitamins:

Nutritional value of one portion		Value
Energy		1055.9 kJ
Carbohydrate		1.6 g
Fat		99.1 g
Protein		39.1 g
Water		0 g

## Directions

✓ The first stage

- ◊ Air-dried before and after, the oven production process uses the probe mode
- ◊ At this stage, dry the surface moisture of pork belly

✓ The second stage

- ◊ At this stage, in order to explode the pork skin, the water is baked to make it drier
- ◊ Using a spatula or fork, poke holes evenly on the skin
- ◊ Only high temperature can dissolve grease, and the temperature is increased by 30°C

✓ The third stage

- ◊ At this stage, the high temperature is roasted, and the pork skin begins to burst
- ◊ The pigskin is not flat, it will be dealt with in the next stage

✓ The fourth stage

- ◊ In the final stage of popping the pigskin, open the door twice in a row to take out the pigskin and scrape it evenly

## Recommended accessories



Stainless wire shelving