

# 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