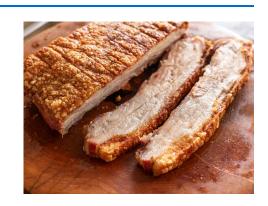
Retigo Combionline | Cookbook | **Pork** 31. 3. 2023

# Cantonese Crispy Roast Pork\_Retigo Asia

Cuisine: **Chinese**Food category: **Pork** 



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#### Program steps

Preheating: 160 °C									
1	<b>&gt;&gt;&gt;</b> Hot air	100 %	Termination by core probe temperature	<i>J</i> h 40 °C	<b>₿ 140</b>	<b>→</b> 100 <b>X</b>			
2	<b>\$\$\$</b> Hot air	100 %	Termination by core probe temperature	<b>№</b> 60 °C	<b>8≎</b> 170 °C	<b>+</b> 100 <b>X</b>			
3	<b>\$\$\$</b> Hot air	40 %	M Termination by core probe temperature	<b>№</b> 75 °C	<b>₿≎</b> 240 °C	<b>→</b> 100 <b>X</b>			
4	<b>\$\$\$</b> Hot air	20 %	M Termination by core probe temperature	<b>№</b> 90 °C	<b>₿©</b> 270	<b>→</b> 100 <b>X</b>			

### 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
- $\diamondsuit$  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
- $\diamondsuit$  Only high temperature can dissolve grease, and the temperature is increased by 30°C
- √ The third stage
- $\diamondsuit$  At this stage, the high temperature is roasted, and the pork skin begins to burst
- $\diamondsuit$  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

