

# Grilled Matsusaka Pork

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




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Company: **Retigo Asia**





## Program steps


Preheating: 265 °C


1


 Combination


 30 %

 Termination by time

 07:00 mm:ss

 250 °C

 90 %



Ingredients - number of portions - 1		
Name	Value	Unit
pork neck	150	g

Marinade Recipe		
Name	Value	Unit
garlic paste	10	g
onion juice	20	ml
ginger root, peeled and finely chopped	20	ml
rice wine	100	ml
fresh peppers	2	g
ground white pepper	2	g
sea-salt	2	g

Nutrition and allergens	
Allergens: Minerals: Ca, Cu, Fe, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	418.5 kJ
Carbohydrate	3.1 g
Fat	25.7 g
Protein	45.6 g
Water	0 g

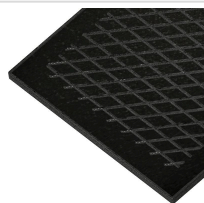
## Directions

- \*Pork Neck (Taiwan Premium)
- ◇ Thaw the Matsuzaka pig to absorb the surface moisture, draw a knife against the grain, and marinate with the formula
  - ◇ The reverse-grain knife helps the pork not to curl, and shortens the marinating time more effectively
  - ◇ Refrigerate and marinate for at least 24 hours before use
  - ◇ This recipe does not have a lot of soy sauce and sugar, to avoid high temperature burnt black
  - ◇ Use low humidity and high temperature heat conduction to make Matsusaka pork roast crispy and colorful

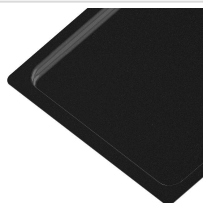
## Recommended accessories



Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill