

# Taiwanese Style Ribs

Cuisine: Chinese

Food category: Pork



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Company: Retigo Asia



## Program steps

Preheating: 265 °C

1	Combination	30 %	Termination by core probe temperature	80 °C	250 °C	+ 100 %	
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## Ingredients - number of portions - 3

Name	Value	Unit
pork chop	2	kg

## Seasoning recipe

Name	Value	Unit
soy dipping sauce	100	ml
water	200	ml
rice wine	100	ml
rice wine	40	ml
ground white pepper	10	g
allspice	5	g
caster sugar	90	g
soy dipping sauce	20	ml
cornstarch	20	g
squash powder	10	g
olive oil	50	ml

## Nutrition and allergens

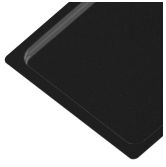
Allergens:  
Minerals: Ca, Fe, K, Mg  
Vitamins: A, D, E, K

Nutritional value of one portion	Value
Energy	1334.7 kJ
Carbohydrate	39.2 g
Fat	69.2 g
Protein	141.2 g
Water	0 g

## Directions

- ◇ Drain the bone-in pork chops, mix the powder and sauce evenly, and marinate with the pork chops
- ◇ Pickling time Pork chops need to be soaked overnight to fully absorb the flavor
- ◇ When using, take out the bone-in pork chops and absorb the water, return to room temperature and let it stand for making
- ◇ Use a non-stick flat baking pan for frying, and oil the surface to make the surface crispy

## Recommended accessories



Vision Bake