Retigo Combionline | Cookbook | Pork 10. 4. 2023

Cantonese Crispy Roast Pork

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



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Program steps

Pre	eheating: 160 °C			
1	\$\$\$ Hot air	Termination by core probe	1 40 °C 8 140	, ,
		% temperature		°C %
2	>>> Hot air	Termination by core probe	№ 60 °C 8 ° 170	
		% temperature		°C %
3	\$\$\$ Hot air	Termination by core probe	1 5 °C 3 € 240	→ 100 X
		temperature		°C %
4	>>> Hot air	7 Termination by core probe	1 90 °C 8 270	
		core probe		٥/

temperature

Ingredients - number of portions - 10

Name	Value	Unit
pork belly	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
- \diamondsuit At this stage, in order to explode the pork skin, the moisture is baked to make it drier
- ♦Use a spatula or fork to 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
- ♦ 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

