

Hakka Salted Pork

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



Author: Gary CHIU


Company: Retigo Asia





Program steps


Preheating: 215 °C


1


Combination


30 %

Termination by time

08:00 mm:ss

200 °C

90 %



Ingredients - number of portions - 10

Name	Value	Unit
pork belly	1	kg

Name	Value	Unit
sugar	50	g
white wine vinegar	50	g
minced garlic	100	g
salt	15	g
allspice	5	g
ground white pepper	20	g
rice wine	30	ml
whole black pepper	20	g

Nutrition and allergens

Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	398.6 kJ
Carbohydrate	9.2 g
Fat	33.5 g
Protein	14.3 g
Water	0 g

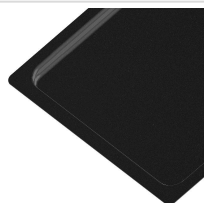
Directions

- ◇ Cut the pork belly into about 350g each, absorb the water, remove the fishy smell with the rice wine and dry it
- ◇ Mix vinegar, sugar and minced garlic evenly and make it into dipping sauce
- ◇ Mix all the other seasonings and spread evenly on the sliced pork belly
- ◇ Marinate in the fresh-keeping box for 3 days, scrape off the marinade on the surface and return to room temperature before use
- ◇ Use a flat net to drain the lard easily, and fry evenly on the surface of the baking tray for coloring

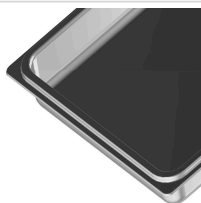
Recommended accessories



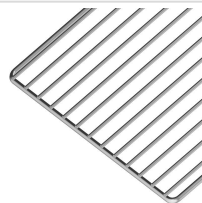
Vision Grill Diagonal



Vision Bake



GN container Stainless
steel full



Stainless wire shelving