

Hakka Salted Pork

Cuisine: Chinese

Food category: Pork



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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

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

Nutrition and allergens

Allergens:

Minerals:

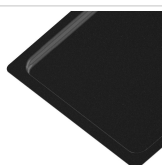
Vitamins:

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

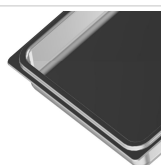
Recommended accessories



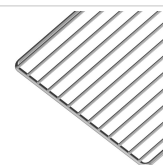
Vision Grill Diagonal



Vision Bake



GN container Stainless steel full



Stainless wire shelving