


# Overnight Roast Pulled Pork

Cuisine: Chinese  
Food category: Pork

















Author: Gary CHIU  
Company: Retigo Asia



## Program steps

Preheating: 215 °C

1	 Combination	 30 %	 Termination by time	 10:00 mm:ss	 200 °C	 90 %	
2	 Combination	 60 %	 Termination by time	 20:00 hh:mm	 100 °C	 90 %	

## Ingredients - number of portions - 10

Name	Value	Unit
boneless pork shoulder	3	kg

## Nutrition and allergens

Allergens:  
Minerals: Fe  
Vitamins: B

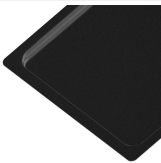
Nutritional value of one portion	Value
Energy	402 kJ
Carbohydrate	3 g
Fat	15 g
Protein	63 g
Water	0 g

## Directions

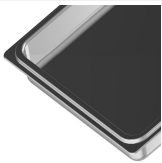
The first stage  
◇ Dry the pork shoulder to keep it dry, soak and inject homemade smoked spice brine for 12 hours  
◇ 3kg of pork shoulder must be salted and brine injected into the meat to make the pork shoulder tasty inside and out

second stage  
◇ After the salting method is completed, wipe off the water, rub the smoked liquid on the surface, and then evenly apply Western-style comprehensive spices  
◇ The first stage of high-temperature roasting is to color the exterior and achieve sterilization in the oven cabin. Do not open the door again to prevent bacteria from entering after overnight roasting  
◇ Humidity 60%, steaming and roasting at 100°C for 24 hours, to achieve the effect of crispy spices on the outer layer and cooked pork


## Recommended accessories



Vision Bake



GN container Stainless steel full



Enameled GN container