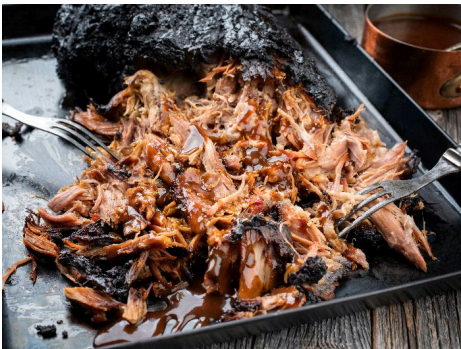


# Overnight Roast Pulled Pork

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

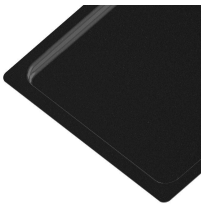
second stage

◇ 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

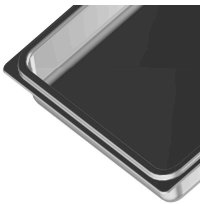
◇ The first stage of high-temperature roasting is to color the exterior and achieve sterilization in the oven cabin. Do not open the door again to prevent bacteria from entering after overnight roasting

◇ 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