


Low-Cook Pork Shoulder

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














Author: **Gary CHIU**
Company: **Retigo Asia**



Program steps

Preheating: 75 °C

1	 Steaming		 Termination by time	 20:00 hh:mm	 60 °C	 80 %	
2	 Combination	 30 %	 Termination by time	 01:30 hh:mm	 125 °C	 90 %	

Ingredients - number of portions - 10		
Name	Value	Unit
boneless pork shoulder	3	kg

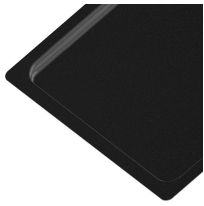
Name	Value	Unit
onion powder	30	g
brown sugar	30	g
garlic powder	30	g
ground smoked paprika	30	g
mustard powder	30	g
sea-salt	10	g
monosodium glutamate	10	g
dried thyme	30	g
RO water	4500	ml
smoky salt	100	g
smoke liquid	200	ml

Nutrition and allergens	
Allergens: Minerals: Fe Vitamins: B	
Nutritional value of one portion	Value
Energy	475.1 kJ
Carbohydrate	14.8 g
Fat	16.1 g
Protein	65.7 g
Water	0 g

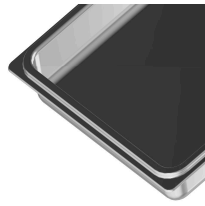
Directions

- The first stage
- ◇ Dry the pork shoulder to keep it dry, soak and inject homemade smoked spice brine for 24 hours
 - ◇ 3kg of pork shoulder must be salted and brine injected into the meat so that the pork shoulder is tasty inside and out
 - ◇ After soaking in brine for 24 hours, wipe off the water, rub the smoked liquid on the surface, vacuum pack and cook at low temperature for 24 hours
- second stage
- ◇ After the low-temperature cooking is completed, wipe off the water, rub the smoked liquid on the surface, and then evenly spread Western-style comprehensive spices
 - ◇ Humidity 30%, steaming and baking at 125°C for 1.5 hours, to achieve the effect of crispy spices on the outside and tender inside
 - ◇ Two-stage long-time cooking, vacuum cooking and low-temperature steaming and roasting, the effect of large pieces of pork is good, and a variety of techniques are applied

Recommended accessories



Vision Bake



GN container Stainless
steel full



Enameled GN
container