

Low-Cooker Pork Ribs with Orange Sauce

Cuisine: Chinese

Food category: Pork



Author: Gary CHIU

Company: Retigo Asia



Program steps

Preheating: 85 °C

1	Steaming		Termination by time	12:00	hh:mm	70 °C	+ 80 %	
2	Combination	30 %	Termination by time	05:00	mm:ss	180 °C	+ 90 %	

Ingredients - number of portions - 10

Name	Value	Unit
pork ribs	3	kg

Nutrition and allergens

Allergens:
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	999 kJ
Carbohydrate	0 g
Fat	93 g
Protein	45 g
Water	0 g

Directions

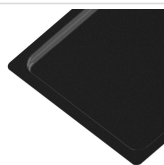
The first stage

- ◇ The keel is baked in a steam oven, and after frying rock sugar, cook the sauce with soy sauce, soy sauce paste, orange juice, water and other spices
- ◇ After the pork ribs (6cm) are deodorized with rice wine, add cooking sauce, salt, white pepper, etc. to marinate, and refrigerate in vacuum for 12 hours
- ◇ Use stainless steel iron net to lay flat, vacuum packaging bags should not be stacked, 70°C for 12 hours

second stage

- ◇ Shufei is finished, take it out and wipe dry water, keep the surface of the ribs dry, and brush the orange juice ribs sauce again
- ◇ Use a flat baking tray to put the brushed ribs on the sauce, evenly and flatly do not stack, the air convection is heated evenly
- ◇ Humidity 30%, steamed and baked at 180°C for 5 minutes, the short-term high-temperature sauce will be fragrant and colored, and the center will be soft and tender

Recommended accessories



Vision Bake