

# 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