

# Asian pulled pork

Cuisine: **South-East Asian**  
Food category: **Pork**




Author: **Ondrej Vlcek**  
Company: **Retigo**




## Program steps


1


 Combination


 100 %

 Termination by time

 12:00 hh:mm

 85 °C

 70 %



Ingredients - number of portions - 10		
Name	Value	Unit
pork neck or other part in the whole	2	kg
kikkoman soy sauce	400	ml
mirin	200	ml
rice vinegar	100	ml
honey	500	g
crushed garlic	6	pcs
sliced fresh ginger	100	g
coarsely chopped shallot	4	pcs

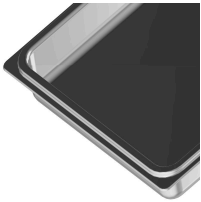
Nutrition and allergens	
Allergens: Minerals: Ca, K, Mn, Na, P, Zn Vitamins: A, B, C	
Nutritional value of one portion	Value
Energy	1998.5 kJ
Carbohydrate	45.6 g
Fat	25.2 g
Protein	48.2 g
Water	0 g

Directions

Cut the meat into 3 or 4 approximately equal parts and place in a deep GN. Add all the ingredients and mix well. We put it in the convection oven and set the program. I recommend covering the meat with a lid or aluminum foil. Let it simmer slowly overnight.

When done, carefully remove the meat and strain the sauce into a pot and reduce to get a stronger flavor. Shred the meat and then cover with the reduction. Best served with rice and chopped spring onion, fresh chili and coriander on top.

## Recommended accessories



GN container Stainless steel full