

# Asian pulled pork

Cuisine: South-East Asian  
Food category: Pork



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## 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

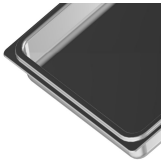
Allergens:  
Minerals:  
Vitamins:

Nutritional value of one portion	Value
Energy	166.5 kJ
Carbohydrate	41 g
Fat	0 g
Protein	0.1 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