

Japanese Ginger Pork (Shogayaki:豚の生姜焼き)



Cuisine: Japanese

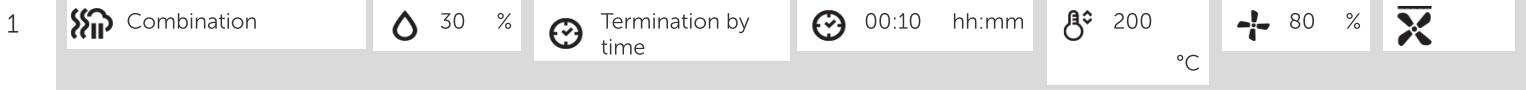
Food category: Pork

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Company: Retigo Asia Limited

Program steps

Preheating: 230 °C



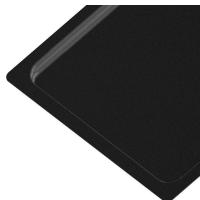
Ingredients - number of portions - 10

Name	Value	Unit
Pork loin	1	kg
Fresh ginger	50	g
Apple	30	g
Onion	100	g
Garlic Clove	30	g
Soy sauce	30	ml
Sake	20	ml
Mirin	10	ml
Dashi	30	ml
Copper	5	g
Salt	3	g
White pepper	1	g

Directions

- In a small bowl, combine all ingredients for the ginger sauce.
- Make a few cuts across the fatty parts and muscles to prevent the meat from curling during the cooking process.
- Sprinkle both sides of the pork with a pinch of salt and pepper, then coat with a thin layer of plain flour.
- Add about 1 tbsp of vegetable oil on each Pork loin, lay on Vision Bake 1/1 to roasted 5 mins.
- Pouring another half ginger sauce to mix and roasted rest of 5 mins.
- Serve with salad and sauce.

Recommended accessories



Vision Bake



GN container Stainless steel full



Enameled GN container