

Japanese Ginger Pork (Shogayaki:XXXXXXXXXX)

Cuisine: Japanese

Food category: Pork

Author: Steve Shih

Company: Retigo Asia Limited



Program steps

Preheating: 230 °C

1 Combination 30 % Termination by time 00:10 hh:mm 200 °C 80 %

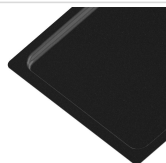
Ingredients - number of portions - 10

| 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 |

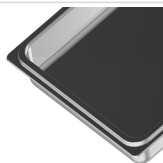
Directions

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

Recommended accessories



Vision Bake



GN container Stainless steel full



Enameled GN container