

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

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

Nutrition and allergens

Allergens:

Minerals: 7 g, Calcium, Iron, Magnesium, Manganese, Phosphorus, Potassium, Sodium, Sodium: 38758 mg, Sodium: 5, Zinc

Vitamins: Folate, Niacin, Thiamine, Vitamin B6, Vitamin C

Nutritional value of one portion	Value
Energy	256.3 kJ
Carbohydrate	3.3 g
Fat	18.1 g
Protein	20.4 g
Water	78.1 g

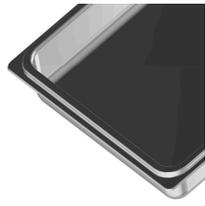
Directions

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