

Pork knuckle rillettes

Cuisine: **French**
Food category: **Pork**




Author: **Vlastimil Jaša**


Company: **Retigo**





Program steps


1


 Combination


 80 %

 Termination by time

 12:00 hh:mm

 82 °C

 40 %



Ingredients - number of portions - 10		
Name	Value	Unit
pork neck	1.5	kg
onion	0.15	kg
pork lard	0.25	kg
dry white wine	0.3	l
bay leaf	1	g
sage	1	g
thyme	1	g
garlic	100	g
clove	1	pcs
mixed peppercorns	4	g

Nutrition and allergens	
Allergens: Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	647.9 kJ
Carbohydrate	4.3 g
Fat	50.4 g
Protein	45.9 g
Water	0 g

Directions

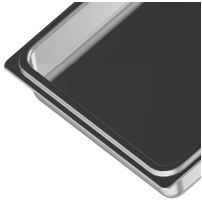
Pork (neck, belly, knee).
Grind the spices with herbs and garlic in a mortar and rub into the meat, add salt and leave in a covered stainless steel full gastro container with a depth of 100 mm overnight in the refrigerator.

Then pour in dry white wine, water and melted lard, put in a convection oven and bake overnight.

After 12 hours, take it out of the convection oven, remove the meat from the skin and bones and tear it into fibers. Return the shredded meat back to the juice, mix, and add flavor if necessary.

Rillettes prepared in this way are served warm or cold on freshly baked sourdough bread with wild garlic, garnished with chili corn cucumbers and finely chopped chives.

Recommended accessories



GN container Stainless
steel full