

Rillettes from pork knuckle

Cuisine: **French**

Food category: **Pork**



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Company: **Retigo**



Program steps

1	Combination	80 %	Termination by time	12:00 hh:mm	82 °C	40 %	
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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 meat (shoulder, belly, knuckle).

We crush the spices with herbs and garlic in a mortar and rub them into the meat, season with salt and let it rest in a covered stainless steel gastronorm pan 100 mm deep overnight in the refrigerator.

Then we add dry white wine, water, and melted lard, place it in the combi oven and cook overnight.

After 12 hours, we remove it from the combi oven, separate the meat from the bones and tear it into fibers. We return the torn meat to the pot, mix it, and adjust the seasoning if necessary.

The prepared Rillettes can be served warm or cold on freshly baked sourdough bread with wild garlic, garnished with chili corn cucumbers and finely chopped chives.



GN container Stainless
steel full