

# Pulled Pork

Cuisine: **Other**  
Food category: **Pork**



Author: Alejandro Platero

Company: Retigo Spain SL



Program steps

Preheating:

120 °C

1

 Combination

 20 %

 Termination by time

 00:30 hh:mm

 120 °C

 100 %



2

 Hot air

 100 %

 Termination by core probe temperature

 89 °C

 100 °C

 50 %



3

ahumar 1 hora remoizando las astillas previamente

Smoking

| Ingredients - number of portions - 10 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| pork loin head                        | 1     | pcs  |
| Dijon mustard                         | 100   | g    |
| Cajun spices                          | 50    | g    |
| BBQ Sauce                             | 200   | g    |
| apple cider vinegar                   | 50    | g    |
| Honey                                 | 50    | g    |
| salt                                  | 30    | g    |
| Black pepper (ground)                 | 10    | g    |

| Nutrition and allergens                                                                                                                                                                                              |         |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Allergens:<br>Minerals: 4 mg, 67 mg, Calcium: 3 mg, Iron: 1, Magnesium: 26 mg, Phosphorus: 34 mg, Potassium: 1250 mg, Sodium: 2 mg, Zinc: 0<br>Vitamins: 1 mg, 4 mcg, Vitamin B6: 0, Vitamin C: 21 mg, Vitamin K: 21 |         |
| Nutritional value of one portion                                                                                                                                                                                     | Value   |
| Energy                                                                                                                                                                                                               | 37.7 kJ |
| Carbohydrate                                                                                                                                                                                                         | 9.7 g   |
| Fat                                                                                                                                                                                                                  | 0.1 g   |
| Protein                                                                                                                                                                                                              | 0.3 g   |
| Water                                                                                                                                                                                                                | 10.9 g  |

Directions

First, we season the meat with salt and pepper, coat it with mustard, cover it with the spice blend, drizzle with BBQ sauce, vinegar, and honey. Insert it in the oven with the probe inserted. Cook according to the program. Once we move to smoking, soak the wood chips for smoking beforehand, load the Retigo smoker, and smoke for about 1 hour. Let rest in the oven for 2 hours and still warm, shred it.

The juice obtained from cooking will be reduced in a rondeau and we will add BBQ sauce to obtain a sauce that we will mix with the already shredded meat.

With the obtained meat, we can use it as desired for pizzas, tacos, sandwiches, burgers, etc.

## Recommended accessories



Enameled GN  
container