

# Roasted pork roll

Cuisine: **Czech**

Food category: **Pork**



Author: **Vlastimil Jaša**

Company: **Retigo**



## Program steps

1	Hot air	100 %	Termination by time	00:10 hh:mm	190 °C	100 %	
2	Combination	90 %	Termination by core probe temperature	89 °C	140 °C	80 %	
3	Hot air	100 %	Termination by time	00:15 hh:mm	210 °C	100 %	

## Ingredients - number of portions - 10

Name	Value	Unit
meaty pork belly with bone	2	kg
salt	0.05	kg
mixed peppercorns	0	kg
caraway seeds	0	kg
garlic	0.05	kg
herbs	0	kg
onion	0.25	kg
dark beer 11%	0.5	l

## 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	717.3 kJ
Carbohydrate	3.7 g
Fat	66.1 g
Protein	26.6 g
Water	0 g

## Directions

We thoroughly wash the pork roll, debone it, and cut it into cubes. We insert garlic with salt, caraway seeds, and crushed pepper into the meat, and we can add herbs to taste.

We roll the pork into a roulade and tie it with string.

In a 40 mm high enamel GN container, we place bones and coarsely chopped onions, and on top of them, we add the roulade from the pork, pour in water and beer.

We place the prepared roast into the combi oven. During roasting, we baste with water and pour the juices over it.

Afterwards, we can prepare a sauce from the juices according to our preference.

## Recommended accessories



Enameled GN  
container