

Confit pork neck in lard overnight

Cuisine: **Czech**
Food category: **Pork**







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Company: **Retigo**


Program steps


1


 Combination


 80 %

 Termination by time

 00:00
hh:mm

 74 °C

 40 %



Ingredients - number of portions - 10		
Name	Value	Unit
boneless neck	2	kg
garlic	0.1	kg
salt	0.03	kg
caraway seeds	0.01	kg
mixed peppercorns	0	kg
pork lard	2	kg


Directions

Cleaned and rinsed in water, we completely dry the neck, season it with salt, whole cumin, garlic and whole pepper and put it in a stainless steel GN 100 mm high and cover it with melted lard so that the meat is submerged.

Place in a combi oven and bake overnight.

Nutrition and allergens	
Allergens:	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, E	
Nutritional value of one portion	Value
Energy	2344.3 kJ
Carbohydrate	2.6 g
Fat	232.2 g
Protein	61.1 g
Water	0 g

Recommended accessories



GN container Stainless steel full