

Confited 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 %	
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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

The cleaned and water-rinsed whole pork neck is dried, seasoned with salt, whole caraway, garlic, and whole peppercorns, and placed in a stainless steel GN high 100mm and covered with melted lard so that the meat is submerged.

We place it in the combi oven and roast 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