

Smoked English bacon

Cuisine: Czech

Food category: Pork



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Company: Retigo



Program steps

Preheating: 80 °C

1 Chlazení-vyjměte udírnou

Hot air | 0 % | Termination by time | 00:30 hh:mm | 30 °C | + 80 % | X

2 Vložte udírnou do komory

Hot air | 7 % | Termination by time | 02:30 hh:mm | 110 °C | + 50 % | X

3 Sušení

Hot air | 0 % | Termination by time | 02:30 hh:mm | 80 °C | + 80 % | X

Ingredients - number of portions - 10

Name	Value	Unit
boneless pork loin	2000	g
salt	80	g
bay leaf	1	g
allspice	1	g
ground black pepper, ground	1	g
water	2000	g

Directions

We marinate the boneless pork flank in salt osmosis with wild spices. The meat must be submerged (drowned) in boiled water, and the meat marinated in this way is left in the refrigerator at a temperature of +3°C for 7 days.

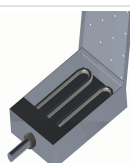
We take out the meat and dry it in the combi oven on the program mentioned above, then in the second step we insert the Vision Smoker and smoke it.

Nutrition and allergens

Allergens:
Minerals: Mg
Vitamins: B6, C, K

Nutritional value of one portion	Value
Energy	539.1 kJ
Carbohydrate	2.2 g
Fat	48 g
Protein	26 g
Water	0 g

Recommended accessories



Vision Smoker



Stainless wire shelving