

Stir-fried twice-cooked pork

Cuisine: Chinese
Food category: Pork

















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Program steps

Preheating:

215 °C

1	 Combination	 30 %	 Termination by time	 05:00 mm:ss	 200 °C	 90 %	
2	 Combination	 30 %	 Termination by time	 05:00 mm:ss	 200 °C	 90 %	

Ingredients - number of portions - 10

Name	Value	Unit
pork belly, minced	1	kg
rice pepper	100	g
chaotian pepper	20	g
rice pepper	50	g

Name	Value	Unit
spicy bean sauce	20	g
soy dipping sauce	100	ml
rice wine	10	ml
caster sugar	10	g

Nutrition and allergens

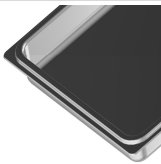
Allergens:
Minerals: Ca, Cu, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, E, K

Nutritional value of one portion	Value
Energy	369.6 kJ
Carbohydrate	3.6 g
Fat	33.2 g
Protein	13.6 g
Water	0 g

Directions

- *Glutinous Rice Pepper (Green)
- The first stage
- ◇ Put the thin slices of steamed pork belly into the pot, steam and roast separately, without seasoning
 - ◇ Roast the steamed pork belly at high temperature to produce a golden crispy skin, creating a crispy texture, and the pork skin will not soften when cooled
- second stage
- ◇ Add glutinous rice pepper and sweet pepper to the pot, add spicy bean paste, soy sauce, rice wine, sugar and mix well
 - ◇ Then put it in the steam oven to continue cooking, and the pork belly slices will be crispy. Roasted glutinous rice peppers and sweet peppers
 - ◇ The seasoning must be mixed with the ingredients and baked together
 - ◇ Use high temperature to roast the seasoning to produce aroma and condense with the ingredients

Recommended accessories



GN container Stainless steel full