

Chinese Barbecued Pork

Cuisine: Chinese
Food category: Pork



Author: Gary CHIU
Company: Retigo Asia



Program steps

Preheating: 245 °C

1	Hot air	0 %	Termination by core probe temperature	40 °C	230 °C	90 %	
2	Hot air	0 %	Termination by core probe temperature	55 °C	180 °C	90 %	
3	Hot air	0 %	Termination by core probe temperature	75 °C	140 °C	90 %	
4	Hot air	0 %	Termination by core probe temperature	80 °C	210 °C	90 %	

Ingredients - number of portions - 10

Name	Value	Unit
oyster sauce	90	g
soy dipping sauce	100	g
chee hou sauce	50	g
sweet bean sauce	200	g
seafood sauce	260	g
sesame paste	50	g
Sorghum 58 degrees	30	ml
shallot oil	100	ml
RO water	20	ml

Name	Value	Unit
boneless pork shoulder	3	kg

Nutrition and allergens

Allergens:
Minerals: Fe
Vitamins: B

Nutritional value of one portion	Value
Energy	531.2 kJ
Carbohydrate	19.8 g
Fat	19.6 g
Protein	67.7 g
Water	0 g

Directions

- ✓ The first stage
 - ◇ Barbecued pork is hung and roasted, and the oven production process uses the probe mode
 - ◇ At this stage, the surface of the char siu is quickly roasted and colored
- ✓ The second stage
 - ◇ The temperature in the next baking stage is from high to low
 - ◇ Roast at medium temperature to make the moisture drier
- ✓ The third stage
 - ◇ At this stage, the temperature is low and slow roasted to keep the moisture of the char siu
- ✓ The fourth stage
 - ◇ The last step is to increase the temperature to help the char siu meat firm and color

Recommended accessories



Stainless wire shelving