

# Hangzhou Style Dongpo Meat

Cuisine: Chinese  
Food category: Pork



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## Program steps

Preheating: 195 °C

1	Combination	30 %	Termination by time	15:00 mm:ss	180 °C	90 %	
2	Combination	70 %	Termination by time	01:30 hh:mm	140 °C	90 %	
3	Combination	50 %	Termination by time	15:00 mm:ss	170 °C	90 %	

## Ingredients - number of portions - 20

Name	Value	Unit
pork belly, minced	4	kg

Name	Value	Unit
ginger root, peeled and finely chopped	100	g
shallot	200	g
star anise	1	g
coriander seeds	10	g
cinnamon	5	g
clove	1	g
granulated sugar	100	g
rice wine	600	ml
soy dipping sauce	280	ml
RO water	6.8	l

## Nutrition and allergens

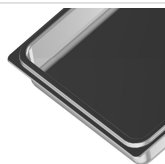
Allergens:  
Minerals: Ca, Cu, Fe, K, Mg, Mn, Na, P, Se, Zn  
Vitamins: A, B, C, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	732 kJ
Carbohydrate	7.3 g
Fat	66.2 g
Protein	26.4 g
Water	0 g

## Directions

- ✓ The first stage
- ◇ Roasted and then stewed to produce aroma and stewed in the soup together
  - ◇ Three layers of meat with scallion and ginger on the bottom layer, high-temperature roasted lard sautéed with scallion and ginger
- ✓ The second stage
- ◇ The marinade should cover the surface, and the soup is 1.7 times that of pork belly
  - ◇ Uncover the lid for the first hour, speed up the stewing and bring to a boil
  - ◇ Cover the lid in the second hour to prevent the surface from drying and over-burning
  - ◇ Take it out and cover it for 30 minutes to help soften the taste
- ✓ The third stage
- ◇ Collect the juice on high heat, remove the pork belly, and make the soup separately
  - ◇ When the juice is collected on a high fire, the lid is not covered, and the high temperature shortens the time

## Recommended accessories



GN container Stainless  
steel full