


# Low-Cooker Pork Ribs with Orange Sauce

Cuisine: Chinese  
Food category: Pork
















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## Program steps

Preheating: 85 °C

1	 Steaming		 Termination by time	 12:00	hh:mm	 70	°C	 80	%		
2	 Combination	 30	%	 Termination by time	 05:00	mm:ss	 180	°C	 90	%	

## Ingredients - number of portions - 10

Name	Value	Unit
pork ribs	3	kg

## Nutrition and allergens

Allergens:  
Minerals:  
Vitamins:

Nutritional value of one portion	Value
Energy	999 kJ
Carbohydrate	0 g
Fat	93 g
Protein	45 g
Water	0 g

## Directions

The first stage

- ◇ The keel is baked in a steam oven, and after frying rock sugar, cook the sauce with soy sauce, soy sauce paste, orange juice, water and other spices
- ◇ After the pork ribs (6cm) are deodorized with rice wine, add cooking sauce, salt, white pepper, etc. to marinate, and refrigerate in vacuum for 12 hours
- ◇ Use stainless steel iron net to lay flat, vacuum packaging bags should not be stacked, 70°C for 12 hours

second stage

- ◇ Shufei is finished, take it out and wipe dry water, keep the surface of the ribs dry, and brush the orange juice ribs sauce again
- ◇ Use a flat baking tray to put the brushed ribs on the sauce, evenly and flatly do not stack, the air convection is heated evenly
- ◇ Humidity 30%, steamed and baked at 180°C for 5 minutes, the short-term high-temperature sauce will be fragrant and colored, and the center will be soft and tender

## Recommended accessories



Vision Bake