


Slow Roast Pork Belly

Cuisine: English
Food category: Pork



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Company: Retigo



Program steps

Preheating:

180 °C

1	 Combination	 70 %	 Termination by time	 03:00 hh:mm	 160 °C	 60 %	
2	 Golden touch				 230 °C	 100 %	

Ingredients - number of portions - 0		
Name	Value	Unit
pork belly	1	pcs
sea salt	5	g
ground black pepper, ground	5	g
Olive oil	30	ml

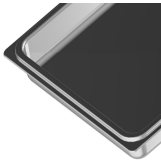
Nutrition and allergens	
Allergens: Minerals: Mg Vitamins: B6, C, K	
Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

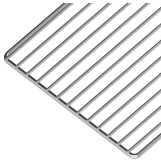
Score the pork belly using a very sharp knife.
Lay the pork, skin-side up, on the wire shelf / oven rack on a roasting tin. Rub with oil and season with salt and pepper. This process helps the fat run out and skin to crisp.
When the oven has pre-heated, transfer to the oven. Pork belly needs a combination of slow, gentle heat to tenderize the meat, plus a shorter blast at a higher heat to crisp up the skin.
Cook at 160C 3 hrs using the program steps as listed. After 3 hrs, the oven will automatically change to the "Golden Touch" mode to crisp the crackling.
Once cooked (the pork should be tender; this can be easily tested by piercing the flesh with a knife), remove the pork from the oven, then leave to rest for 10-15 minutes before carving.

you can use the fat and juices in the GN tray for your gravy.

Recommended accessories



GN container Stainless steel full



Stainless wire shelving