

Grilled Matsusaka Pork

Cuisine: **Chinese**
Food category: **Pork**



Author: **Gary CHIU**
Company: **Retigo Asia**



Program steps

Preheating: 265 °C

1

 Combination

 30 %

 Termination by time

 07:00 mm:ss

 250 °C

 90 %



Ingredients - number of portions - 1

Name	Value	Unit
pork neck	150	g

Marinade Recipe

Name	Value	Unit
garlic paste	10	g
onion juice	20	ml
ginger root, peeled and finely chopped	20	ml
rice wine	100	ml
fresh peppers	2	g
ground white pepper	2	g
sea-salt	2	g

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	418.5 kJ
Carbohydrate	3.1 g
Fat	25.7 g
Protein	45.6 g
Water	0 g

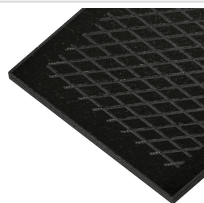
Directions

- *Pork Neck (Taiwan Premium)
- ◇ Thaw the Matsuzaka pig to absorb the surface moisture, draw a knife against the grain, and marinate with the formula
 - ◇ The reverse-grain knife helps the pork not to curl, and shortens the marinating time more effectively
 - ◇ Refrigerate and marinate for at least 24 hours before use
 - ◇ This recipe does not have a lot of soy sauce and sugar, to avoid high temperature burnt black
 - ◇ Use low humidity and high temperature heat conduction to make Matsusaka pork roast crispy and colorful

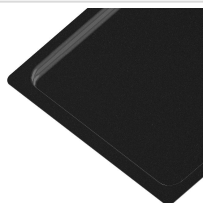
Recommended accessories



Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill