

# Stir-fried twice-cooked pork

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



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Company: Retigo Asia



Program steps

Preheating:

215 °C

1

 Combination

 30 %

 Termination by time

 05:00 mm:ss

 200 °C

 90 %



2

 Combination

 30 %

 Termination by time

 05:00 mm:ss

 200 °C

 90 %



| Ingredients - number of portions - 10 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| pork belly, minced                    | 1     | kg   |
| mixed peppers                         | 100   | g    |
| red pepper                            | 20    | g    |
| mixed peppers                         | 50    | g    |

| Name              | Value | Unit |
|-------------------|-------|------|
| spicy bean sauce  | 20    | g    |
| soy dipping sauce | 100   | ml   |
| rice wine         | 10    | ml   |
| caster sugar      | 10    | g    |

| Nutrition and allergens                                                                                              |          |
|----------------------------------------------------------------------------------------------------------------------|----------|
| Allergens:<br>Minerals: Ca, Cu, Fe, I, K, Mg, Mn, Na, P, Se, Zn<br>Vitamins: A, B, C, Cholin, E, K, Kyselina listová |          |
| Nutritional value of one portion                                                                                     | Value    |
| Energy                                                                                                               | 363.7 kJ |
| Carbohydrate                                                                                                         | 2.6 g    |
| Fat                                                                                                                  | 33.2 g   |
| Protein                                                                                                              | 13.4 g   |
| Water                                                                                                                | 0 g      |

Directions

\*Glutinous Rice Pepper (Green)

The first stage

◇ Put the thin slices of steamed pork belly into the pot, steam and roast separately, without seasoning

◇ Roast the steamed pork belly at high temperature to produce a golden crispy skin, creating a crispy texture, and the pork skin will not soften when cooled

second stage

◇ Add glutinous rice pepper and sweet pepper to the pot, add spicy bean paste, soy sauce, rice wine, sugar and mix well

◇ Then put it in the steam oven to continue cooking, and the pork belly slices will be crispy. Roasted glutinous rice peppers and sweet peppers

◇ The seasoning must be mixed with the ingredients and baked together

◇ Use high temperature to roast the seasoning to produce aroma and condense with the ingredients

## Recommended accessories



GN container Stainless  
steel full