

Stuffed pork roll with pesto

Cuisine: **Italian**
Food category: **Poultry**

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Company: **Retigo**



Program steps

Preheating: 155 °C

1	Combination	50 %	Termination by time	00:20 hh:mm	140 °C	100 %	
2	Hot air	0 %	Termination by time	00:03 hh:mm	230 °C	100 %	

Ingredients - number of portions - 10		
Name	Value	Unit
turkey breast	1500	g
pesto alla genovese	100	g
parma ham slices	150	g
rice	400	g
olive oil	100	ml
salt	20	g
freshly ground black pepper, ground	1	g
butter soft	100	g
dry white wine	100	ml
parmesan cheese	50	g
garlic	10	g

Nutrition and allergens	
Allergens: 7 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, B6, C, D, E, K	
Nutritional value of one portion	Value
Energy	474.6 kJ
Carbohydrate	34.1 g
Fat	17.6 g
Protein	45.8 g
Water	0 g

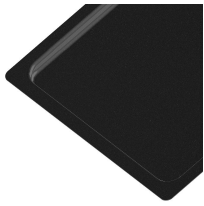
Directions

We cook the jasmine rice al dente.

Filling (mixture) - in a saucepan we add butter, melt it, add finely chopped garlic, sauté. Pour in white wine and reduce by half. Finally, add the rice and add parmesan, season the mixture with salt and pepper.

We rinse the pork, dry it, cut it into slices, which we flatten, season with salt and pepper, and spread with pesto alla Genovese. The flattened slices are filled with the mixture, rolled up, and wrapped in a slice of prosciutto. We place them in a gastronorm container, drizzle with olive oil, and steam, bake.

Recommended accessories



Vision Bake



Enameled GN
container