

RECIPE

CRAFT/INDUSTRY

BUTCHERS BELLY - Roast Pork Sous Vide



material combination:

pork karree, -belly, -neck, -shoulder, ...

RAPS products per kg mass:

20-25 g BUTCHERS BELLY – Sous Vide Schweinefleisch/-Braten
Art.Nr.: 30901

Ev. 10-20 g vegetable oil

Production:

1. Rub pieces of meat with spice mixture calculated on the mass (can also be done in a tumbler).
2. Vacuum packaging (Bags must be suitable for cooking).
3. Let it infuse at least overnight (depending on the size of the pieces of meat).
4. Cook at 68 °C.
 - For pieces of 0,5-1 kg for 10-12 h.
 - For pieces of 1-4 kg for 12-16 h.

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Preparation in the oven/convection ovens:

1. Remove the meat from the packaging.
2. Put the gelled juice in a pot, boil up, if necessary dilute with a little water. If desired, the juice can then be refined with a little cream or bound with flour/starch.
3. Fry pieces of meat at 160-200 °C - depending on the size of the pieces - 30-60 min.
4. Finally, encrust for 4-8 min. at 200-220 °C.

Tip:

Some **butter** can be added during vacuum packaging. This improves the taste and gives you a little more sauce.