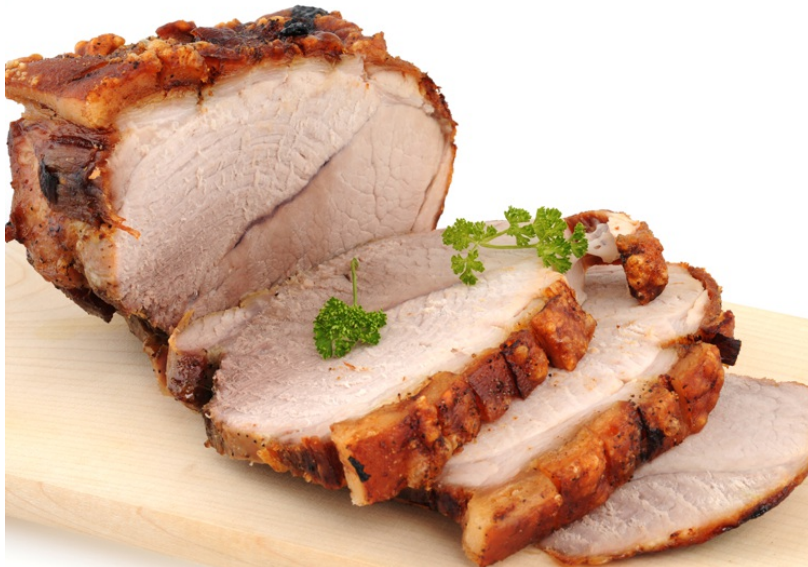


## Roast Pork



 32:16




**This recipe is available for:**

- Convotherm mini


**Accessories:**


1/1 GN Granite enamelled tray, 40 mm deep,  
3004034

PROFILE

-  Chilled 4°C
-  1 Full Tray
-  From Scratch

**Stage 1**  
135 °C

 Combi-steam

 32:16 | 82 °C

 2

RECIPE

### Ingredients

- |    |      |                                   |
|----|------|-----------------------------------|
| 1  | each | Pork joint, Shoulder, Leg or Loin |
| 10 | ml   | Olive Oil                         |
| 1  | tsp  | Salt                              |
| 1  | tsp  | Cracked Pepper                    |

### 1. Food Preparation

Trim the joint and tie with Butcher's string, to keep the shape, score the skin lightly to enable good Pork Crackling.

### 2. Cooking Instruction

Rub the joint with Olive oil and season well, allow the seasoning to get into the cuts in the skin. Place the Oven Core Temp probe into water to chill, then all the way into the thickest part of the joint.

### 3. Food Serving Instruction

Serve with apple sauce and roast potatoes and root vegetables.