

## Roast suckling pig



**44:33**

**This recipe is available for:**

- Convotherm mini

**Accessories:**

- 1/1 GN Granite enamelled tray, 60 mm deep, 3013030

PROFILE

- Chilled 4°C
- 10 Portions
- From Raw

	Convection	<b>Stage 1</b> 120 °C
	00:10   -	
	1	
	Convection	<b>Stage 2</b> 80 °C
	44:33   55 °C	
	1	
	Convection	<b>Stage 3</b> 70 °C
	44:33   65 °C	
	1	
	Convection	<b>Stage 4</b> 65 °C
	44:33   -	
	1	
	Convection	<b>Stage 5</b> 220 °C
	00:12   -	
	2	
	1	

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food safe core temperature has been achieved prior to service.

### Ingredients

2.5	kg	Suckling pig roll
3	tbs	Cooking oil
2	tbs	Mustard

### 1. Food Preparation

Coat the suckling pig roll with the mustard and spices and place on the tray.

### 2. Cooking Instruction

2	tbs	mustard
1	pinch	Salt, Pepper
2	tbs	Honey

Preheat the oven and put the suckling pig in it. Insert the core probe into the thinnest part and run the steps for overnight cooking. The next day, remove the suckling pig, use the resulting stock for the sauce and preheat the oven for over crusting. After over-crusting, let the meat rest for 10 minutes and then carve.

### 3. Food Serving Instruction

The suckling pig is traditionally served with dumplings and red cabbage.