

# Roast suckling pig





## This recipe is available for:

Convotherm maxx

#### Accessories:

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

Chilled 4°C 10 Portions From Raw Stage 1 120 °C 555 Convection ① / 00:10 | -**♣** 2 Stage 2 Convection ⊕ 03:31 | 55 °C &r 1 Stage 3 70 °C 555 Convection (Ŋ: 1 03:31 | 65 °C Stage 4 65 °C Convection **⊕** / 03:31 | -&⊱ 1 Stage 5 220 °C 55 Convection ① 00:12 | -**&** 3

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#### Ingredients

2.5 kg 3 tbs Suckling pig roll Cooking oil

#### 1. Food Preparation

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

2. Cooking Instruction

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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.