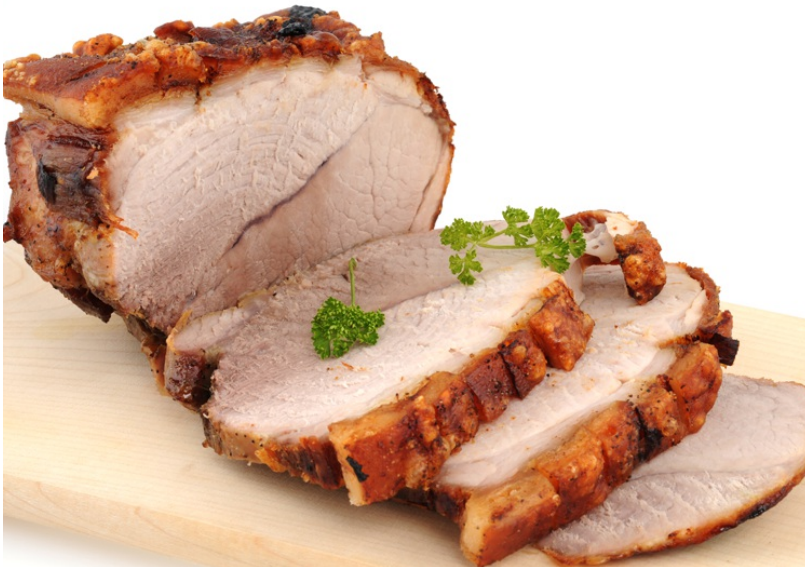


## Roast Pork



**46:19**

**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro

**Accessories:**

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

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

**Stage 1**  
135 °C

- Combi-steam
- 46:19 | 82 °C
- 5

R  
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**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.