



Roast knuckle of pork baked

German guideline:
2.3.6

Recipe number:
ER2007242

Processing sequence:

Trim the pork knuckle meat and the thick legs, remove the tendon heads.
Inject the material with 20% of the brine and place in the tumbler.
Cut the rinds for the molds and also add to the tumbler.

Requirement according to german guideline:

Raw material:

50.00 kg	Pork knuckle meat
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20.00 kg	Back rinds
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120.00 kg	

Gently tumble in the tumbler at +2°C under full vacuum for 12 hours.

1 hour continuous run

11 hour interval (10 min. work / 20 min. break)

Line the tins with cooking foil.

Place a rind in the bottom.

Fill the mold with the tumbled material.

Finally, place another rind on top and close the foil.

Pull the form vacuum and close tightly with the lid.

Spices & processing aids:

20.00 kg	Curing brine for roast knuckle of pork 20%	ER2007219
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Cook in a slow cooker.

1 hour at +50°C, 1 hour at +60°C then at +78°C up to a core temperature of 72°C.

casing:

After cooling, shape the roast shank.

Score the rind lightly and bake in a hot-air oven at +240°C until crispy.

Auxiliary

Cooking foil 800x970mm Art.: 990539

Ingredients:

pork meat, water, salt, water, stabilizer: (E 451 triphosphates, E 450 diphosphate), dextrose, antioxidant: E 301 sodium ascorbate, spice extracts, preservative: E 250 sodium nitrite, acidity regulator: E 262 sodium acetates

Nutrition declaration:

Calorific value kJ	1.050KJ
sugar	0,5g
Calorific value kcal	253Kcal
polyols	0,0g
fat	19,9g
protein	17,6g
saturates	6,4g
sodium	0,8g
carbohydrate	0,9g
salt	1,9g

This application formulation is a manufacturing recommendation based on practical experience and currently applicable food regulations within Germany and the EU. AVO accepts no liability for the practical implementation of the formulation by the user. The manufacturer or distributor is also obliged to ensure compliance with the legal requirements of the respective country of destination for the product.



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