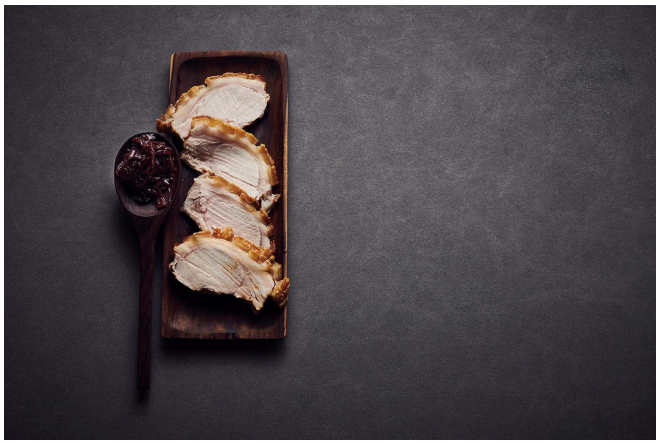
Roast with crackling

Recipe by V-ZUG Ltd.



pork roast with balsamic shallots

Preparation	1 Hrs
Resting time	1 Hrs 10 Mins
Cooking time	1 Hrs 30 Mins
Portions	4
Appliance	CombairSteamer V6000 from 2021

Pork chops with crackling

800 g pork rack with rind

2 tsp salt

Pickled shallots

500 g shallots, peeled and finely sliced

500 ml port wine

100 ml balsamic vinegar

4 tbsp sugar

½ tbsp cornflour

Some salt

Some pepper

Serving

Some fleur de sel

Pork chops with crackling

Using a sharp kitchen knife, score the rind in a criss-cross diagonal pattern about 5 mm deep. Rub the rind with salt and leave to rest at room temperature for 1 hour.

Preheat the cooking space to 230 °C using the grill-forced convection mode.

Put the meat on a wire shelf in the top shelf position. Line a baking tray with baking paper and put in the middle shelf position. Insert the food probe into the thickest part of the meat and connect it to the cooking space. Cook for 20 minutes.

Reduce the heat to 120 °C and finish cooking at a food probe temperature of 65 °C.

Leave the meat to rest for at least 10 minutes before carving.

Pickled shallots

Bring all the ingredients up to and including the cornflour to a boil in a pan, cover with a lid and then simmer over a low heat for about 1 hour. Remove the lid and continue to simmer until the liquid has a syrupy consistency. Season with salt and pepper to taste.

Serving

Carve the meat. Sprinkle some fleur de sel on the cut surfaces and serve with the pickled shallots.

Cooking steps

(Pre-)heat cooking space to 230 °C with Grill-forced convection

Action

Grill-forced convection 230 °C for 20 Mins

(Pre-)heat cooking space to 120 °C with Grill-forced convection

Tips

Place an empty cooking tray on the baking tray under the meat to catch dripping fat and juices.

Accessories

Wire shelf

Baking tray

Food probe

Additional information

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