

Pulled Pork

Cuisine: **Other**
Food category: **Pork**



Author: [Alejandro Platero](#)

Company: [Retigo Spain SL](#)



Program steps

Preheating:

120 °C

1	 Combination	 20 %	 Termination by time	 00:30 hh:mm	 120 °C	 100 %	
2	 Hot air	 100 %	 Termination by core probe temperature	 89 °C	 100 °C	 50 %	
3	ahumar 1 hora remojando las astillas previamente						
Smoking							

Ingredients - number of portions - 10		
Name	Value	Unit
pork loin head	1	pcs
Dijon mustard	100	g
Cajun spices	50	g
BBQ Sauce	200	g
apple cider vinegar	50	g
Honey	50	g
salt	30	g
Black pepper (ground)	10	g

Nutrition and allergens

Allergens:
Minerals: 4 mg, 67 mg, Calcium: 3 mg, Iron: 1, Magnesium: 26 mg, Phosphorus: 34 mg, Potassium: 1250 mg, Sodium: 2 mg, Zinc: 0
Vitamins: 1 mg, 4 mcg, Vitamin B6: 0, Vitamin C: 21 mg, Vitamin K: 21

Nutritional value of one portion	Value
Energy	37.7 kJ
Carbohydrate	9.7 g
Fat	0.1 g
Protein	0.3 g
Water	10.9 g

Directions

First, we season the meat with salt and pepper, coat it with mustard, cover it with the spice blend, drizzle with BBQ sauce, vinegar, and honey. Insert it in the oven with the probe inserted. Cook according to the program. Once we move to smoking, soak the wood chips for smoking beforehand, load the Retigo smoker, and smoke for about 1 hour. Let rest in the oven for 2 hours and still warm, shred it.

The juice obtained from cooking will be reduced in a rondeau and we will add BBQ sauce to obtain a sauce that we will mix with the already shredded meat.

With the obtained meat, we can use it as desired for pizzas, tacos, sandwiches, burgers, etc.

Recommended accessories



Enameled GN
container