



# COMBI STEAMED BABY PORK LEG WITH RED WINE

## INGREDIENTS

### MARINADE

Pork shoulder butt (500g), maltose (50ml), honey (25ml)

Chinese bean paste (50ml), salt (15g), 1/2 tsp of Chinese rose wine, 1/2 tbsp of light soy sauce, 1/2 tbsp of sugar

#### Methods:

1. Combine the marinade ingredients and apply onto the pork. Marinate for 3 hours or overnight in the refrigerator. Pre-heat the oven with “Conventional Heat” 160°C.
2. Insert the food probe into the heart of the meat. Place the pork into the oven. Switch the oven to “Moisture Plus” mode. Set the core temperature to 75°C. It will go off and ring when the meat centre reaches the predetermined temperature.
3. Combine maltose and honey and divide it into two parts, spreading one onto the pork as it cools down. Remove the food probe. Switch the oven to 220°C and turn on the “Crisp Function”. Roast the pork in the oven for another 10 minutes.
4. Rest to cool and brush the remaining honey mixture on top to finish.

#### Cooking tips:

- The “Crisp Function” is another exclusive function to elevate the dishes’ texture. Knowing gastronomes all desire a golden, enticing crust in pizza and French fries, this setting uses dry heat to make these crunchy delights look and taste better. Alternatively you can apply the function on meat with thicker layers of fat to keep the level of grease down and produce irresistibly crispy surface.



## 夢魅叉燒

材料

天然醃叉燒醬

玫頭豬肉 500克、麥芽糖 50毫升、蜜糖 25毫升

麵豉醬 50毫升、粗鹽 15克、玫瑰露 半茶匙、生抽 1/2湯匙、糖 1/2湯匙

做法：

1. 拌勻叉燒醬，豬肉用叉燒醬醃3小時，如放雪櫃裡可以醃過夜。Miele焗爐以「Conventional Heat」160°C預熱備用。
2. 把無線探肉針插入叉燒中心，放叉燒入焗爐，按「Moisture Plus」功能及把肉心溫度調較至75°C，肉心溫度達75°C焗爐會自動提示及停止烘焗。
3. 蜜糖及麥芽糖拌勻成蜜糖漿，分為兩分。叉燒待涼，拔出探肉針，塗上一分的蜜糖漿，焗爐調較至220°C，加「Crisp Function」再焗10分鐘。
4. 取出，待涼後再封上一分蜜糖漿即成。

烹調小貼士：

- 無人不愛金黃、香脆的薄餅和薯條，「Crisp Function」乾熱烹調的設定，能提升食物質感，可口的食物賣相和味道皆更吸引。此功能亦適用於烤脂肪層較厚的肉類，能做出香脆可口、無可抗拒的脆皮。

