



ROAST PORK LOIN



Tested on model:
CDT-107E



Weight before cooking:
9.400 g
Weight after cooking:
7.100 g



Servings:
40 pcs



Recommended tray or
grill:
4 nonstick t. GN 1/1
40 mm



Total time:
150'

PHASE									
1		20%	195°	10'	---	---	H	YES	C
2		99%	---	100'	65°	10°	L	NO	C
3		99%	---	35'	80°	25°	L	NO	C
4		15%	200°	12'	85°	---	H	YES	C
5									
6									

INGREDIENTS

Fresh pork loin: 10.000 g
Minced rosemary: 100 g
Minced sage: 50 g
Fresh thyme: 30 g
Garlic: 70 g
Fine salt and pepper: 90 g
Olive oil: 250 g

PREPARATION

Remove the fat and any butchering residuals from the loin, then tie tightly.

Mix minced aromatic herbs with garlic, salt and pepper. Pour olive oil on the loins, season with the aromatic mixture and place them on the trays.

Preheat the oven.

Put the trays in the oven. Insert the core probe in one loin and cook following the parameters.

Serve as roast or as cold meat with vegetables.