



GRILLED PORK CHOP



Tested on model:
CDT-107E



Weight before cooking:
5.900 g
Weight after cooking:
4.732 g



Servings:
32



Teglia consigliata:
rod grill



Total time:
14'

PHASE									
1		0%	230°	8'	---	---	H	YES	C
2		0%	200°	2'	---	---	H	YES	O
3		25%	165°	4'	---	---	L	YES	C
4									
5									
6									

INGREDIENTS

Pork chops (180 g): 32 pcs
Garlic: 15 g
Rosemary: 10 g
Salt: 80 g
Black pepper: 5 g
Olive oil: 45 g

PREPARATION

Mince garlic and aromatic herbs and mix them with salt and pepper.

Preheat the oven.

Season the pork chops evenly with the aromatic mixture and olive oil and place them on the grills. Put the grills in the oven and cook following the parameters.

Serve with roast potatoes and gratin or grilled vegetables.