

## Meat

## Crispy Pata

## Ingredients

*For the pork*

1 kg pork front trotters  
4 cloves garlic finely crushed  
2 red onions finely crushed  
1/2 teaspoon (Aji-no-moto) umami seasoning  
1/2 teaspoon black pepper powder  
1 teaspoon rock salt  
1 teaspoon black peppercorns  
3 bay leaves

*For the garnish*

1 clove garlic chopped finely  
20 ml oil  
10 gr butter  
15 gr panko breadcrumbs  
1/2 teaspoon liquid aromat  
1 leek cut in julienne

*For the sauce*

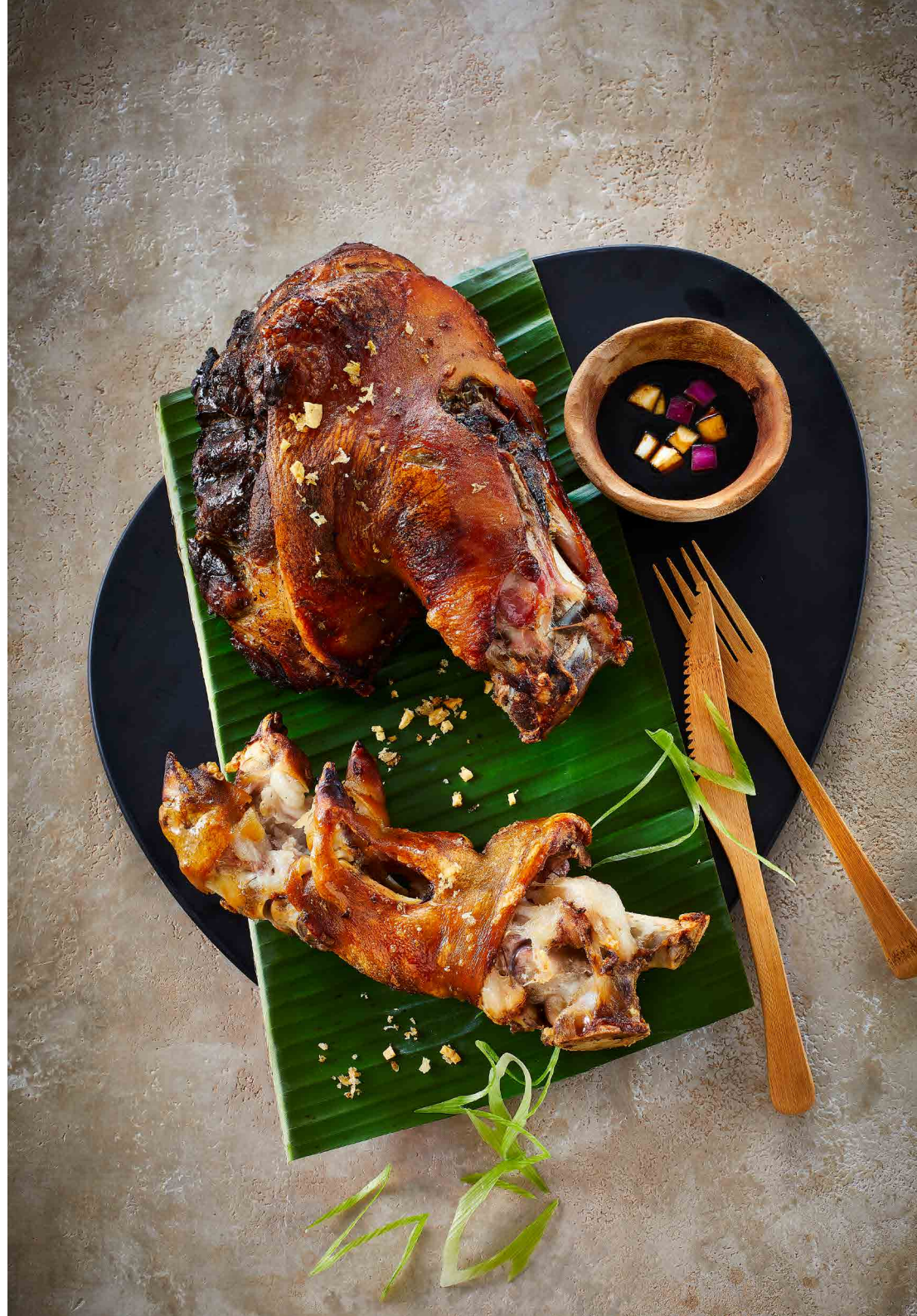
3 tablespoons soy sauce  
1/2 teaspoon lemon juice  
7 gr red onion finely diced  
Pinch black pepper

## Preparation

1. Wash the pork trotters well and burn with a blow torch to remove any hair.
2. Slice a few times into the skin
3. Make a rub of the other ingredients and massage into the pork ready for cooking.
4. Mix together all the garnish ingredients, these will be sprinkled over the pork when serving.
5. Mix together the sauce ingredients, this will be served alongside the pork.



Made by Aldo Sintos



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Cook according to following method:

- Preheat – 150°C – 1 Min
- Note – Insert pork
- CombiSmart – 20% Fan – 20 Humidity – 70°C Cook & Hold

Cook the pork overnight, in the morning forward to the next cooking step to dry the meat.

- Hot Air – 110°C – 70% Fan – 2 Hours

Follow these cooking steps before serving.

- Preheat – 260°C – 1 Min
- Note – Insert pork
- CombiSmart – 235°C – 100% Fan – 40 Humidity – 18 Mins



Recommendation for tray

[1/1 GN Steamfry basket](#)



Chef's Tip

Serve with a fresh crispy salad.



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