

## BLACK TRUFFLE SPANISH SUCKLING PIG GLUTINOUS RICE ROLL

### METHOD

- 01 Add salt to water and bring to a boil. Set aside to cool down. Soak the suckling pig in cold salt water for 1 hour. Wipe dry for later use.
- 02 Soak glutinous rice in water for 2-3 hours. Place the drained rice on a perforated steaming cooking container. Then steam with the Miele Steam Combination Oven at 100°C for 30 minutes.
- 03 Using medium heat, stir-fry the steamed rice with carrot, celery, saffron (reserve some for seasoning) and chicken stock.
- 04 Spread the black truffle paste on the inside of the suckling pig. Then add the glutinous rice stuffings into the suckling pig.
- 05 Roll the suckling pig and use a string to tie up tight. Then dry the skin with a fan or or put into the fridge for 3-4 hours..
- 06 Preheat the Miele Steam Combination Oven to 225°C with “Combination Mode + Conventional Heat” function and moisture set at 80%.
- 07 Brush the skin of the suckling pig with oil and put into the preheated Miele Steam Combination Oven for 45 to 50 minutes.
- 08 Ready to serve.

### INGREDIENTS

Spanish Iberico Suckling Pig (Deboned) ...	1/2 pig
Black Truffle Paste .....	2 tbsp
Glutinous Rice .....	200 g
Carrot (Diced) .....	50 g
Celery (Diced) .....	50 g
Saffron (Soaked) .....	Moderate
Chicken Stock .....	80-100 ml

#### Brine

Salt .....	360 g
Water .....	2 L

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Tips

- Dry the suckling pig in the fridge or with a fan, so that the skin would get crispy more easily.
- Brining the suckling pig helps keep the juiciness of meat.
- Combination mode allows steaming and baking at the same time, where the heat can penetrate evenly to every part of the suckling pig in a moisturized cavity, resulting in a juicy texture.

1.5 h

2 persons

# 黑松露西班牙 乳豬糯米飯卷

## 做法

- 01 將鹽加入水中煲滾，放涼後，將乳豬浸進鹽水一小時，抹乾備用。
- 02 糯米浸清水2至3小時，隔水後放在多孔蒸氣烹調容器上，然後放入Miele蒸焗爐以攝氏100度蒸30分鐘。
- 03 把已蒸好的糯米連甘荀、西芹、番紅花(留部分作調味)及雞湯用中火炒勻。
- 04 把黑松露醬塗在乳豬肉內，然後將炒好的糯米釀入乳豬內。
- 05 捲起乳豬，用繩扎好，放入雪櫃或用風扇風乾表面約3至4小時。
- 06 選用「組合模式 + 一般加熱」功能預熱Miele蒸焗爐至攝氏225度，濕度設定為80%。
- 07 為乳豬皮掃上一層油，再放入已預熱的蒸焗爐，焗45至50分鐘。
- 08 完成後取出乳豬，即可享用。

## 材料

西班牙伊比利亞乳豬 (去骨)	.....	1/2隻
黑松露醬	.....	2湯匙
糯米	.....	200克
甘荀 (切粒)	.....	50克
西芹 (切粒)	.....	50克
番紅花 (先浸泡)	.....	適量
雞湯	.....	80-100毫升

### 鹽水

鹽	.....	360克
水	.....	2升

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### 貼士

- 利用雪櫃或用風扇風乾乳豬表皮至乾身，有助表皮更易鬆脆。
- 以鹽水醃乳豬，更有效保存水份。
- Miele蒸焗爐的組合模式能確保「蒸焗同步」，並於烤焗過程全時間注入濕氣，有助熱力均勻傳送，鎖住肉汁，溫度亦更快傳乳豬中心，效果鮮嫩多汁。

1.5 小時

2 人份