



STEAM-BAKED SUCKLING PIG

METHOD

- 01 Prepare the brine water. In a pot, add salt into water and bring to a boil. Set aside to cool.
- 02 Rinse the pig thoroughly. Remove the innards then pat dry the inside and set aside.
- 03 Lay open the suckling pig with its interior facing down on a tray and brine for 1 hour. Try to avoid covering the skin with brine water.
- 04 Filter out the brine water and wipe with a cloth. Spread mei kwei lu, sugar and five spice powder evenly in the pig cavity.
- 05 Dehydrate the pig skin with a fan for 3 hours.
- 06 Preheat Miele Steam Combination Oven to 225°C with “Combination Mode + Fan Plus” function and moisture set at 80%.
- 07 Brush a layer of peanut oil evenly on pig skin, then steam-bake it in the preheated Miele Steam Combination Oven for 50 minutes.
- 08 Take out the pig when done and cool down for 1-2 minutes. Ready to serve hot.

INGREDIENTS

Spanish Suckling Pig	1 pc (3-4 kg)
Mei Kwei Lu	150 ml
Sugar	30 g
Chinese Five Spice Powder	10 g
Peanut Oil	20 ml

Brine water

Salt	180g
Water	1L

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Tips

- . Dehydrating the skin with a fan could bring better crispness.
- . Brining the suckling pig could help maintain the moisture within the pig.
- . 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.



5.5 h



8~10 persons

蒸焗鴻運乳豬

做法

- 01 製作鹽水。鹽加水煲滾，放涼備用。
- 02 先將乳豬內部洗淨，去除內臟，印乾備用。
- 03 將乳豬攤開，內部向下放於盤上，浸鹽水1小時，並盡量不要蓋過表皮。
- 04 將乳豬瀝乾並抹乾，將玫瑰露、糖及五香粉均勻塗在乳豬內部。
- 05 將乳豬表皮用風扇吹3小時至乾身。
- 06 以「組合模式 + 風扇加強」模式預熱Miele蒸焗爐至攝氏225度，濕度設定為80%。
- 07 在乳豬表面掃上花生油，放入已預熱的蒸焗爐焗50分鐘。
- 08 完成後取出，放涼1-2分鐘，切開即可享用。

材料

西班牙黑毛乳豬	1隻（3-4公斤）
玫瑰露	150毫升
糖	30克
五香粉	10克
花生油	20毫升

鹽水

鹽	180克
水	1升

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貼士

- 用風扇將表皮風乾，更易做到脆皮效果。
- 用鹽水醃製乳豬，有效保持肉汁。
- 利用Miele蒸焗爐的組合模式，即以「蒸焗同步」烹調，烤焗過程全時間注入濕氣，有助熱力均勻傳送，鎖住肉汁，溫度亦更快傳入乳豬中心，效果鮮嫩多汁。

5.5 小時

8~10 人份