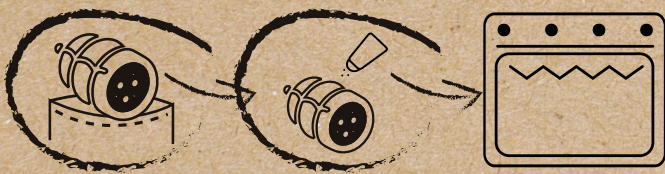


Pork Leg ROAST

BY UTILISING THE UNOX COMMERCIAL COOKING GUIDELINES YOUR FAMILY CHEF LEG ROAST IS GUARANTEED TO BE TENDER AND JUICY.

1. PREPARE ROASTS FOR ROASTING...

- Remove roast from packaging and pat dry
- Lightly salt skin
- Place on oven rack



3. START ROASTING

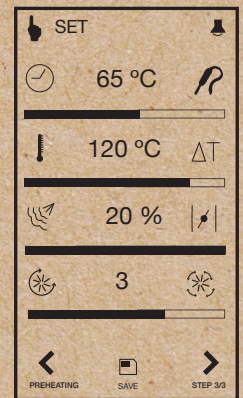
- Select newly created pork roast program
- Preheat oven with probe out of oven
- Allow preheat to finish (beep/light flash)
- Insert probe into leg
- Close door and oven will Auto cook

Note: Ensure internal temperature reaches 70°C before serving

2. CREATE NEW PROGRAM



•Pre-heat oven to 231°C and set program as above.



•Set cook time 15 mins at 230°C



•Set Crackle Blast 15 mins at 230°C

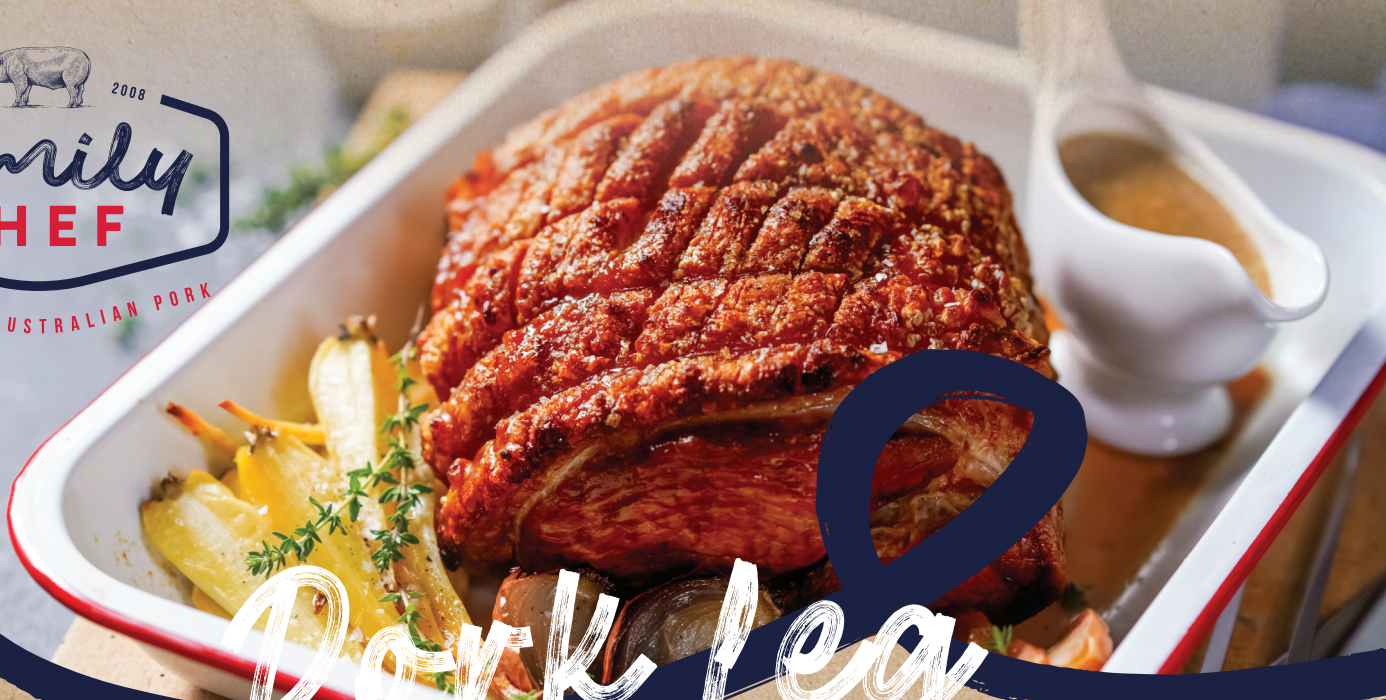


•Name Program 'Pork Roast'



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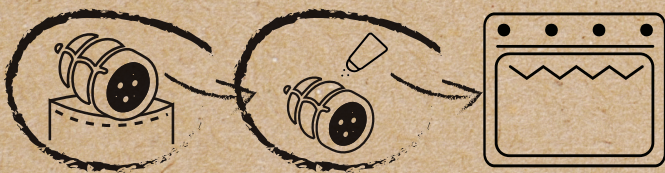


Pork Leg ROAST

BY UTILISING THE RATIONAL COMMERCIAL COOKING GUIDELINES YOUR FAMILY CHEF ROAST IS GUARANTEED TO BE TENDER AND JUICY.

1. PREPARE ROASTS FOR ROASTING...

- Remove roast from packaging and pat dry
- Lightly salt skin
- Place on oven rack for maximum airflow around your roast.



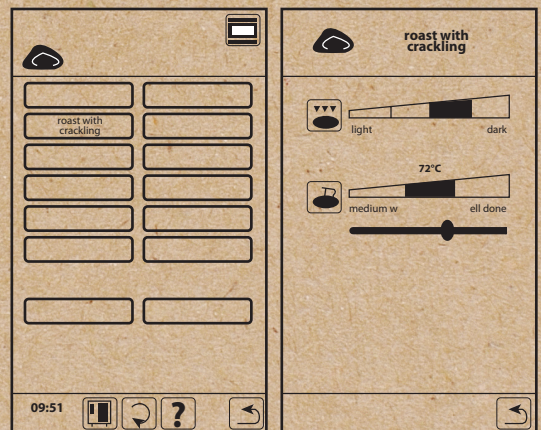
Now all you have to do is choose the 'roast with crackling' setting utilising Rational's Intelligent Cooking Control.

3. START ROASTING

- Select newly created pork roast program
- Preheat oven with probe out of oven
- Allow preheat to finish (beep/light flash)
- Insert probe into leg
- Close door and oven will Auto cook

Note: Ensure internal temperature reaches 70°C before serving

2. CREATE NEW PROGRAM



• Select 'roast with crackling' program.

• Set core temp to 72°C and crackle 3/4 darkness.
• Name program 'Pork Roast'.

The above process is already conveniently installed in your Rational. It's as simple as choosing your desired core temperature and browning level for your desired result everytime.

For manual roasting programs or cooking tips to get the best out of your Rational, contact:
Rational Australia Chef's Line:
1300 663 864 (8am to 8pm - 7 days)



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