



# Pork belly

Recipe by V-ZUG LTD



Preparation	45 Mins
Cooking time	1 day
Portions	4
Appliance	CombairSteamer V6000 from 2021

cooked with pineapple chutney for 24 hours

## Pork belly

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500 g piece of pork belly  
2 tbsp fennel seeds  
1 tbsp peppercorns  
5 star anise  
1 tsp salt  
Peanut oil for searing

## Pineapple chutney

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1 pineapple  
2 shallots  
1 red peperoncino  
150 ml herb infused vinegar  
2 tbsp sugar  
1 tsp pink pepper, ground  
1 tsp pepper  
½ tsp cumin powder  
Some salt

## Pork belly

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Score the rind in a criss-cross diagonal pattern about 5 mm deep. Toast the spices in a frying pan over a high heat. Put the pork belly with the other ingredients into a vacuum bag and vacuum seal it on the highest level. Steam on a perforated stainless steel tray at 64 °C for 24 hours using the Vacuisine mode.

## Pineapple chutney

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Peel the pineapple, quarter lengthways and remove the core. Cut the flesh into about 5 mm cubes. Finely chop the shallots and peperoncino. Reduce all the ingredients in a small pan over a medium heat for 30 minutes until the liquid has the consistency of a syrup. Season with salt to taste.

## Serving

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Pat the pork belly dry with kitchen paper. Heat some oil in a non-stick frying pan. Fry the pork belly, skin-side down, until crispy. Slice the pork belly up and serve with the chutney.

## Cooking steps

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**Vacuisine 65 °C for 1 day**

## Tips

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To store chutney for longer, put in a preserving jar and sterilize in the cooking space using the programme for sterilizing preserving jars.

## Accessories

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Vacuum bags

Perforated stainless steel tray

## Additional information

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