



Crispy pork belly

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制备过程	10 分钟
烘烤的时间：烘烤时间取决于机器	1 小时 10 分钟
份	6
电器	Combair-Steam SE 自 2015 年

Preparation

- 150 ml soy sauce
- 50 ml ketjap manis
- 300 ml Shaoxing cooking wine
- 5 cloves of garlic
- 1 kg pork belly

Peel and crush the cloves of garlic. Combine all the ingredients in the porcelain dish.

Pat the meat dry with a kitchen towel and place skin-side up in the marinade, ensuring that the skin remains dry. Refrigerate, uncovered, overnight.

300 g salt

The next day, set the meat on the lined tray and cover the skin evenly with salt. Discard the marinade.

Put the tray into the cold cooking space at level 2. Roast.

在热风+清蒸 期间为 **180 45 分钟**°C

Remove the salt and return the meat to the cooking space. Continue to roast.

放入食物

在热风 期间为 **230 25 分钟**°C

配件

- Stainless steel tray
- Porcelain dish ⅓ GN, depth 65 mm

附加信息

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