Crispy pork belly

Recipe by V-ZUG Ltd.

Preparation	
Cooking time	
Portions	6

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.

Hot air + steaming 180 °C for 45 Mins

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

Put the food in

Accessories

Stainless steel tray

Porcelain dish ⅓ GN, depth 65 mm

Additional information

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