Pork belly

Recipe by V-ZUG Ltd.

Preparation	
Cooking time	
Portions	4

cooked with pineapple chutney for 24 hours

Pork belly

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

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

Additional information

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