Crispy pork belly

食谱作者 V-ZUG 瑞族



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

创建时间	11.12.2019