



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

