



Crispy pork belly

Receta de V-ZUG AG



Preparación
Tiempo de
cocción
Porciones

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.

Aire caliente con inyección de vapor 180 °C durante 45 Min.

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

Introducir los alimentos

Accesorios

Stainless steel tray
Porcelain dish ⅓ GN, depth 65 mm

Información complementaria

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