



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

