Dongpo pork

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Resting time	12 Hrs
Cooking time	2 Hrs 30 Mins
Portions	4
Appliance	Combair SEP from 2015

Preparation

1 kg pork belly, boneless, skin on

1 tbsp sunflower oil

30 g ginger, skin on, thumb-sized pieces

1 star anise, whole

4 Chinese spring onions, 1 spring onion (optional)

60 g candy sugar

150 ml soy sauce, mild

2 tbsp soy sauce, Dark

450 ml rice wine, e.g. 10-year-old Shaoxing wine

Rinse the pork under water, put into a saucepan filled with cold water, bring to the boil and blanch for 5 minutes. Take the pork out of the saucepan and plunge into ice-cold water. Place the pork, skin-side up, on a chopping board and cut into 5 cm squares. Tie the squares of meat together with kitchen string.

Cut the spring onions into quarters, cut the ginger into slices and fry together with the star anise in hot oil in a pan. Transfer to the porcelain dish.

Sear the skin side of the pork belly, then place in the porcelain dish next to the vegetables.

Bring the sugar, the two soy sauces and the Shaoxing wine to the boil and pour over the meat.

Put the porcelain dish on to the wire shelf in the cold cooking space. Cook.

Hot air humid 130 °C for 2 Hrs 30 Mins

Take the meat out of the porcelain dish when done and keep warm in the warming drawer. Strain the sauce through a sieve and reduce to a syrup. Serve with the meat.

Tips

Serve the meat and sauce with rice or steamed buns.

For best results, leave the pork to cool down in the porcelain dish and then stand in the refrigerator overnight. The next day, scrape off and discard the layer of white fat that has formed on the surface. Reheat the meat in the porcelain dish on the wire shelf in the cold cooking space, i.e. regenerate at 120 °C for 9 minutes.

The discarded fat can be used for frying potatoes, mushrooms, etc.

Accessories

Porcelain dish ⅓ GN, depth 65 mm

Wire shelf

Kitchen string

Additional information

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