



Crispy pork belly

Tarif yazan V-ZUG A.Ş.



Hazırlama
Pişirme
süresi
Porsiyon
Cihaz

10 Dak.
1 Saat 10 Dak.
6
Combair-Steam SE 2015 itibarıyla

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.

Sıcak hava + Buharlama esnasında 180 45 Dak. °C

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

Piştirilecek yemeği koyun

Sıcak hava esnasında 230 25 Dak. °C

Aksesuar

- Stainless steel tray
- Porcelain dish ⅓ GN, depth 65 mm

Ek bilgi

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