

Crisp pork belly with Asian style slaw



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For perfect pork crackling every time, use this recipe and the combi-steam oven.

Gaggenau appliances

Combi-steam oven

Gaggenau accessories

Gastronorm roaster

Preparation time 15 minutes

+ 30 minutes refrigerating

Cooking time Approximately

1½ hours + 15 minutes resting

Serves 6

Category Main, pork, meat

Ingredients

1.5kg pork belly, thick end,
bones removed

2 tbsp sea salt

2 tbsp olive oil

Black pepper, to season

Sauce

1 cup brown sugar

½ cup red wine vinegar

4 tbsp honey

3 star anise

1 cinnamon stick

2 tbsp coriander seeds,
lightly crushed

3 bay leaves

Salad

½ cup rice wine vinegar

½ tsp salt

½ tsp sichuan pepper

3 tbsp sugar

1 small red onion

1 baby fennel

¼ savoy cabbage

1 Lebanese cucumber

2 radish

2 small red apples

1 green chilli

1 cup picked fresh coriander sprigs

Preparation

1. Ask your butcher to score the skin of the pork belly. Rub sea salt into pork skin and refrigerate, uncovered, for 30 minutes to dry out the skin.
2. Pre-heat oven on **Full surface grill + air recirculation 230°C**.
3. Wipe sea salt off pork skin with kitchen paper and dry really well. Drizzle over the oil and rub all over into the meat. Place on a stainless steel unperforated tray and roast in oven on shelf position 1 for 30 minutes.
4. Change oven function to **Hot air 130°C + 60% humidity** and roast for 1 hour. Remove from the oven. Do not cover. Rest for 15 minutes. If greater crackling is desired, change oven function to **Full surface grill + air recirculation 230°C** and cook for 10 to 15 minutes before resting.
5. Whilst the pork is cooking, make the sauce and the salad. Place all the sauce ingredients in a small pot and cook over medium heat for 10 to 15 minutes, until thickened.
6. For the salad, place vinegar, salt, pepper, and sugar in a large bowl. Finely slice the red onion and fennel with a mandolin and place in vinegar to soften.
7. Finely slice the cabbage, cucumber, radish, apples and green chilli. Place in a serving bowl and toss with the coriander. Just before serving, add the onion and fennel with the vinegar and toss to combine.
8. Carve pork into thick slices, drizzle with sauce and serve with salad.

Note

One of the keys to crisp crackling is to dry out the skin of the pork. Don't buy pork that is packaged in plastic. Good butchers will always keep their meat in optimal storage conditions. You can keep it uncovered in the fridge for up to 24 hours, especially good for larger cuts of pork.