

Brasied Pork Belly with Eggs and Beancurd



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This recipe is available for:

- Convotherm mini


Accessories:

1/1 GN Stainless steel pans, unperforated, 40 mm deep, 3004034

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-  Chilled 4°C
-  1 Portion
-  From Scratch

Stage 1
160 °C

 Combi-steam

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Ingredients

| | | |
|-----|-----|---------------------|
| 5 | pcs | Star Anis |
| 2 | pcs | Cinnamon Stick |
| 6 | pcs | Clove |
| 30 | g | Garlic |
| 30 | g | Ginger |
| 15 | g | White Peppercorn |
| 150 | ml | Dark Sauce |
| 3 | l | Water |
| 2 | tbs | Caster Sugar |
| 5 | g | White Pepper Powder |
| 10 | g | Salt |
| 1 | kg | Pork Belly |
| 2 | pcs | Hard Beancurd |
| 4-6 | pcs | Eggs |

1. Food Preparation

Dark Sauce Base - Fill water until half of the GN ½ (4inches) insert - Add in Star Anis, Cinnamon sticks, Cloves, White Peppercorn (lightly crushed), Ginger (crushed), Garlic (crushed), Dark sauce and all the seasonings - Bring it to a boil in the oven at 155°C Pork Belly, Beancurd and Eggs - Wash Pork belly and cut it into strips(2cm thickness) and into 3-4cm length and place it aside. - Cut the Beancurd into quater and place it aside - Boil eggs into hard boil eggs, deshell and set it aside

2. Cooking Instruction

Preheat the combi oven to 160°C

3. Food Serving Instruction

For 4-6 pax