Crispy Bavarian pork belly

🕐 49:22

This recipe is available for:
- Convotherm mini

Accessories:
1/1 GN Grill grate with cross pattern, non-stick coating, Flat, 3055636
1/1 GN, Stain less Steel pan, unperforated, 100mm Deep, 3004076

PROFILE

🚩 Chilled 4°C

✗ 8 Portions

🥫 From Raw

	Stage 1 100 °C
☁ Steam	
🕐🌡 00:10 | -	

	Stage 2 220 °C
♨ Convection	
🕐🌡 00:15 | -	
❄ 2	
🔆 1	

	Stage 3 140 °C
♨ Combi-steam	
🕐🌡 49:22 | 68 °C	
❄ 1	
⚙ 1	

RECIPE

Ingredients

1	kg	Pork belly without bone
1	pinch	Salt
1	pinch	Peppercorns
2	pcs	Garlic gloves
80	g	Mustard
8	g	Caraway
2	pcs	Potatoes
30	g	Honey

1. Food Preparation

Finely grind the spices, mustard, herbs and caraway seeds in a mortar. Place the pork belly on top of the potatoes to prevent moisture from collecting on the surface. And steam in the Convotherm for 10 minutes. Then cut a diamond pattern in the rind. Make sure that you already cut the desired thickness of the slices. Coat the pork belly well with the spice paste on the meat side. The fat side only salt. Put it back on the grid with the potatoes.

2. Cooking Instruction

Place the grid in the preheated oven and place the core probe in the thickest part. Place the unperforated tray underneath to catch any meat juices that escape. This can later be used as a base for a sauce.

3. Food Serving Instruction

Traditionally, roast pork is served with potato dumplings and red cabbage. But it can also be served with a white cabbage salad with caraway seeds.