

Brasied Pork Belly with Eggs and Beancurd



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This recipe is available for:

- Convotherm maxx


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