

Crisp Pork Belly Strips



L 56:25




This recipe is available for:


- Convotherm maxx

Accessories:

- 1/1 GN Stainless-steel rack, electropolished, Flat, 3001075
- 1/1 GN, Roasting Tray with Drip Drain, 3055632

P R O F I L E


-  Chilled 4°C
-  0 Full Trays
-  From Scratch


 Convection

 00:30 | -

 1

Stage 1
160 °C

 Convection

 00:04 | -

 1

Stage 2
230 °C

R E C I P E

Ingredients

2499.86	g	Pork Belly
0	g	For the Pork Marinade Powder
49.9	g	Chicken Powder
20.13	g	Sugar
15.03	g	MSG
15.03	g	Baking Powder
30.05	g	Cumin Powder
9.92	g	White Pepper Powder
15.03	g	Salt
5.1	g	White Sesame
30.05	g	Rice Wine
150	g	Chinese BBQ Powder
0	g	For the Crisp Skin Water
49.9	g	White Vinegar
49.9	g	Red Rice Vinegar
49.9	g	Water
20.13	g	Chinese Rose Wine
5	g	Soda

1. Food Preparation

Cut the pork belly into about 4 cm wide strips, rinse with running water for 20 minutes and then towel dry. Rub marinade powder around pork strips and refrigerate for 4 hours. Wipe the marinade from the skin. Hang the meat with hooks. Drizzle the marinade water (crisp skin water) over pork skin. Hang for 6 hours to dry out the pork skin. Put a rack in the Maxx to hang the pork strips from.

2. Cooking Instruction

Before putting the meat in the oven, ensure the pork skin is dry.

3. Food Serving Instruction

Cut the meat into pieces and eat it wrapped in lettuce.

Note: Information emanating from WebSite is given with the exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are for reference only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.