

Brasied Pork Belly with Eggs and Beancurd



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This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

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







From Scratch



Combi-steam



♣ 4

Stage 1 155 °C

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	1	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 $\frac{1}{2}$ (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

Note: Information emanating from Welbilt is given after 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 guides 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