

# Crispy pork belly

Cuisine: **Other**  
Food category: **Pork**



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Company: **Retigo**



Program steps

1

Combination

70 %

Termination by time

06:00  
hh:mm

65 °C

100 %



2

sear the belly pieces

Golden touch

190 °C

100 %

| Ingredients - number of portions - 8 |       |      |
|--------------------------------------|-------|------|
| Name                                 | Value | Unit |
| pork belly, minced                   | 2     | kg   |
| water                                | 3     | l    |
| salt                                 | 180   | g    |
| baking powder                        | 10    | g    |
| pork lard                            | 100   | g    |
| lemon                                | 6     | pcs  |
| avocado                              | 2     | pcs  |
| salt                                 | 1     | g    |
| lime juice                           | 20    | ml   |
| shallot                              | 1     | pcs  |
| serrano chili                        | 1     | pcs  |
| tomato                               | 1     | pcs  |
| Coriander leaves, finely chopped     | 10    | g    |

| Nutrition and allergens                                  |          |
|----------------------------------------------------------|----------|
| Allergens:                                               |          |
| Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn |          |
| Vitamins: A, B, C, E, Kyselina listová                   |          |
| Nutritional value of one portion                         | Value    |
| Energy                                                   | 987.5 kJ |
| Carbohydrate                                             | 0.3 g    |
| Fat                                                      | 94.9 g   |
| Protein                                                  | 32.6 g   |
| Water                                                    | 0 g      |

Directions

1. Slice the pork belly in 3cm strips.

2. Dissolve the salt and baking soda in water and brine the pork for 12 hours.

3. Pat the belly dry and seal in a container with cling film. Make a hole in the film and, with a smoking gun, smoke the pork thoroughly.

4. Set the oven on combi at 65°C and cook for 6 hours.

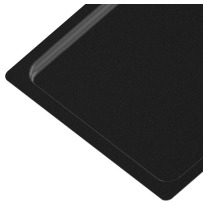
5. Meanwhile, lightly sauté the shallot, chili and avocado and finish with lime. Blend and finish the guacamole with the tomato and coriander.

6. In a thick-bottomed pan on a stove, heat the lard to 150°C and sear the belly pieces for 8 minutes. Set aside and allow to cool, reserving the lard.

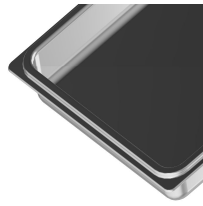
7. Crank up the heat of the lard to 190°C and sear the belly pieces again for 3 minutes.

8. Serve with avocado and lime wedges.

## Recommended accessories



Vision Bake



GN container Stainless  
steel full