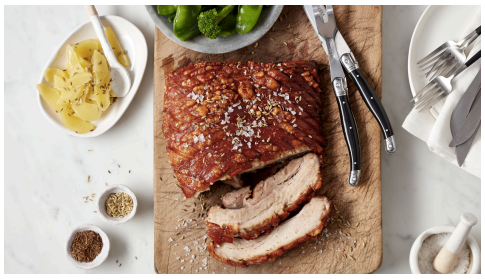
COOKING PASSION SINCE 1877



Crispy Pork Belly

DIFFICULTY: EASY

PREPARATION TIME: 10 MINUTES

COOKING TIME: 2 HOUR, 30 MINUTES

SERVES: 6-8

Ingredients

1 onion, sliced
1 green apple, sliced
1 clove garlic, roughly chopped
1 tsp caraway seeds
1 tsp fennel seeds
Ground black pepper
1 cup apple cider
1.5 kg pork belly
1 tbsp salt

Method

Preheat oven on CircoTherm® to 140°C with VarioSteam® level high.

With a sharp knife deeply score the rind at 1 cm interval diagonally across the pork belly. Repeat scoring at 90° to make a criss-cross pattern.

Line a baking dish with baking paper. Evenly layer the onion, apple and garlic in the base of the baking dish. Sprinkle on the seeds and pepper to taste. Place pork on top. Carefully pour cider around pork and then loosely place a piece of baking paper on top. Cook pork for 2 hours.

After two hours, remove the pork from the oven. Turn oven to CircoRoast® at 190°C. Place wire rack on the enamel tray. Discard flavourings and place on wire rack. Pat dry the pork rind with paper towel and then rub with salt. Cook pork for 20-30 minutes or until rind is golden and crisp. Serve sliced or cubed.

Notes

© NEFF Australia. For more delicious recipes visit theneffkitchen.com.au