COOKING PASSION SINCE 1877

Crispy Pork Belly with Asian Noodle Salad

DIFFICULTY: EASY

PREPARATION TIME: 30 MINUTES. (MARINATING TIME: OVERNIGHT)

COOKING TIME: 1 HOUR 50 MINUTES

SERVES: 6

Ingredients

Marinade

2 cloves garlic, finely chopped

1 tbs finely chopped ginger

1 red chilli, seeded and finely chopped

1tbsp fish sauce

1tbsp soy sauce

1 tbsp rice wine vinegar

1 tbsp brown sugar

Pork

1.5kg pork belly

Olive oil

Salt

Salad

Method

Combine the ingredients for the marinade and mix well. Place into a non-metallic rectangular dish approximately the size of the pork.

Score the rind of the pork with a sharp knife at 1cm intervals. Place the pork into the dish skin side up. Gently push down on the rind so as the meat is coated with the marinade but not the rind. Refrigerate uncovered overnight.

Remove the pork from the dish and discard the marinade. Rub the rind of the pork generously with oil and salt.

Preheat the oven on CircoTherm® to 160°C. Line the universal tray with baking paper & place the pork skin side down onto the tray. Cook on shelf position 3 for 1 hour and 20 minutes. Remove the pork from the oven, change the oven function to CircoRoast and increase temperature to 210°C. Turn the pork over and continue cooking on shelf position 3 for 25 to 30 minutes or until the rind is golden and crispy. Allow the pork to rest for 10 to 15 minutes before slicing & serving.

While the pork is cooking, prepare the salad. Place the noodles into a bowl and cover with boiling water and allow to stand for 2 to 3 minutes or until the noodles have softened. Drain and place into a large bowl with the remainder of the salad ingredients and toss well. Combine all the dressing ingredients & mix well. Pour over the salad & toss to combine.

100g vermicelli noodles

3 green shallots, sliced

2 cup fresh bean sprouts

1 medium carrot, peeled & cut into julienne

1 Lebanese cucumber, seeded & cut into julienne

1 small red capsicum, cut into julienne

2/3 cup coriander leaves

2/3 cup torn mint leaves

Dressing

1tbsp sesame oil

1 tbsp fish sauce

2 tbsp soy sauce

1/3 cup fresh lime juice

1 tbsp brown sugar

Notes

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