



Miele

Roast pork belly with thyme and apples

By Miele

5 minutes

Preparation time

2 hours 30 minutes

Cooking time

4

Serves

INGREDIENTS

1 kg pork belly, boned, skin on
1 tbsp dried thyme
Salt
4 apples, Braeburn or similar

To serve

Potatoes, mashed or roasted
Green salad

METHOD

Sprinkle pork belly with salt and leave in the refrigerator to dry brine overnight.

Score the skin with a sharp knife.

Sprinkle the thyme over the underside of the pork and place on a grilling and roasting insert onto a multi-purpose tray.

Place tray on shelf position 1.

Select Combination Mode.

Stage 1: Select Fan Plus at 100°C +70% moisture + 1 hour 30 minutes.

Chop apples in half and add to the oven with 20 minutes left to cook.

Stage 2: Select Fan Grill + level 3 + 0% moisture + 30 minutes. Turn the apples flesh side up.

Continue cooking if the skin is not crispy enough.

Rest for 30 minutes covered with foil.

Carve skin side down and serve.

Hints and tips

This recipe is great served with mash potato and a green salad.

The stage one cooking time can be extended to 3 hours for a more tender result.