



Miele

Hoisin pork belly with cucumber and nashi

By Miele

1 hour

Preparation Time

2 hours 30 minutes

Cooking Time

4-6 serves

Serves

INGREDIENTS

800 g pork belly, skin on,
bone removed

Hoisin sauce

2 garlic cloves, crushed
2 tsp rice flour
½ tsp five spice powder
1 tbsp tahini
1 tbsp rice vinegar
1 tbsp soy sauce
80 ml water
100 g dark red miso paste
130 g dark brown sugar

Cucumber and nashi salad

3 tbsp rice wine vinegar
2 tsp caster sugar
1 cucumber, sliced into
ribbons
1 nashi pear, thinly sliced
1 bunch watercress, leaves
picked
and washed
Salt flakes, to taste

To serve

Spring onions, finely sliced
Asian herbs
1 lime, to serve

METHOD

Pork belly

1. Place the hoisin sauce ingredients together in a bowl and mix thoroughly.
2. Marinate the pork belly in the sauce and place into a large unperforated steam container, making sure the skin isn't submerged. Place into the steam oven and Steam at 100°C for 2 hours 30 minutes.
3. Remove the pork from the steam oven and transfer the juices to a saucepan. Place on high heat, induction setting 7 and reduce sauce by half.
4. Preheat the oven on Full Grill at 240°C.
5. Place the pork belly on a grilling and roasting insert, placed in the multi-purpose tray. Place in the oven on shelf position 2 and grill for 10-15 minutes, or until the skin is crisp.
6. Remove the pork from the oven and allow to rest.

Cucumber and nashi salad

1. Combine rice wine vinegar and sugar, stir well.
2. In a medium sized bowl, mix together the remaining salad ingredients and toss through the dressing. Season with salt flakes.

To serve

1. Slice the pork into 6 pieces and place on a serving dish.
2. Serve pork with salad, hoisin sauce and top with the spring onions, herbs and lime cheeks.

Hints and tips

- To prevent the skin from becoming burnt during the grilling phase, ensure to not immerse the skin in the hoisin sauce during step 2.