



Roast pork belly with spiced honey glaze

By Miele

20 minutes

Prep time

3-3 1/2 hours

Cooking time

6-8 Servings

Serves

INGREDIENTS

1 pork belly, approx. 1.5-2kg, bones removed
Salt
1 cup honey
2 tablespoons kecap manis (sweet soy sauce)
2 tablespoons soy sauce
1 teaspoon grated ginger
1 teaspoon five-spice powder
2 bunches bok choy, rinsed and halved lengthwise

METHOD

Score rind of pork and sprinkle generously with salt. Place pork skin side up on anti-splatter tray over universal tray. Place on shelf position 3.

Select Moisture Plus 130°C – 3 bursts of steam.

Add 1 burst of steam when it reaches 130°C.

Add another burst of steam after 30 minutes.

Add the last burst of steam after another 30 minutes. Continue to cook for a further 1 ½-2 hours.

Change function to Fan Grill 190°C and grill for 20 minutes or until crackling has blistered.

When finished, remove pork from the oven and rest for 10 minutes.

Glaze: In a saucepan, combine honey, kecap manis, soy sauce, ginger and five spice powder. Cook over low heat for 10 minutes. Keep warm.

Cut the pork belly into slices and serve with the glaze.