



GLAZED PORK BELLY OF PIGLET

1.2 kg pork side

Brine

1 litre of cold water

2 tablespoons salt

½ teaspoon of Prague salt - type of nitrite salt

1 teaspoon of sugar

1 star anise

Mix all ingredients for the brine. Let all spices dissolve in the water for 10 min. Place the pork in the liquid and refrigerate for 48 hrs.

Sauce

1 dl Hoisin sauce (Chinese store)
2 tablespoons brown sugar
2 tablespoons honey
4 tablespoons Heinz Chili Sauce
3 tablespoons Mirin
2 tablespoons rice vinegar
1 tablespoon of pressed lime
4 tablespoons soy sauce
1 tablespoon grated ginger
1 clove garlic pressed
3 drops of sesame oil

Mix all ingredients for the sauce in a bowl. Put in the fridge.

Set the oven to 175 degrees.

Lift up the pork from the brine. Wash in cold water for a few minutes.

Divide the pork side into three long pieces.

Bake the pork side in a foil package. I usually use both greaseproof paper and aluminium foil, so the meat is on greaseproof paper and is enclosed in aluminium foil.

Make a package for each piece of meat. Add 6 tablespoons of sauce into each package and seal. Save the remaining sauce in a refrigerator for glazing.

Bake 2 hour the meat should be very soft, but not broken.

Lift the meat from its package and save the liquid and mix with sauce from the fridge.

Allow the meat to cool for 20 minutes at room temperature. Wrap the meat tightly with many turns of plastic film and put pressure on top and put in the fridge overnight.

Glazing the pork

Set the oven to 160 degrees

Release meat from the plastic film and put on oven rack.

Brush the meat with plenty of sauce on all sides. Now we will build up a shiny and crispy surface to the pork meat.

This process takes about 20-30 minutes. Brush 4 - 5 times during this time. When the meat got a glossy surface, leave at 20 minutes before slicing the meat.

Slice 1 ½ centimetre slices. Pan-fry into a Teflon pan. Brush with additional sauce. Serve in crispy taco shell of thin sliced bread.

You could also use crispy lettuce to wrap the meat. Add some bean sprouts and sauerkraut, coriander and some tabasco