

Pork

Pork belly on apples

Recipe language: **English (en)**

Food category: **Pork**

Cuisine: **Czech**

Portions: **10**

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Company: **Retigo**



Program steps

1	Combination	100 %	Termination by time	12:00	hh:mm	85 °C	60 %	
2	Hot air	100 %	Termination by time	00:30	hh:mm	180 °C	100 %	

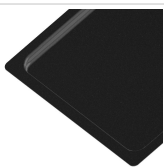
Ingredients - number of portions - 10

Name	Value	Unit
pork belly	2.5	kg

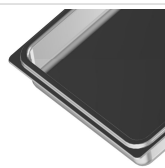
Directions

Remove the skin from the belly, season with salt, pepper and sprinkle with ground cumin. Cut the apples into slices and put them in a deep GN together with all the spices and put the belly on top. Carefully pour in apple juice and cover with a lid or seal with aluminum foil. We put it in a convection oven and slowly pull it overnight. After heat treatment, carefully drain the juice and reduce together with a little whole grain mustard. Let the belly cool down for easier handling and then cut it into portions. In the meantime, we will prepare the "crackling". Cut the removed skin into thin strips, lightly salt it and place it on a shallow enameled tray with baking paper, cover it with baking paper and a second shallow tray so that the skin is pressed in place and does not move on the tray during baking. Place in a preheated convection oven and bake at 180°C for about 20-30 minutes. Be careful that the skin does not overcook and become bitter. It should bubble and crisp nicely.

Recommended accessories



Vision Bake



GN container
Stainless steel full