

Pork belly on apples

Cuisine: Czech
Food category: Pork

















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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, minced | 2.5 | kg |

Nutrition and allergens

Allergens:
Minerals:
Vitamins:

| Nutritional value of one portion | Value |
|----------------------------------|--------|
| Energy | 875 kJ |
| Carbohydrate | 0.3 g |
| Fat | 82.5 g |
| Protein | 32.5 g |
| Water | 0 g |

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, 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. Allow the belly to cool thoroughly for easier handling and then cut 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 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 on the above program for about 30 minutes. Be careful that the skin does not overcook and become bitter. It should bubble and crunch nicely.

Recommended accessories



Vision Bake



GN container Stainless steel full