

## Reheat Pork Belly Chinese Style



**eikon® e2s**

**01:40**

This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s

Accessories:

1/2L Container 1/6GN 32Z4119  
Half Size Deeper Cooking Tray 32Z4097 (Red),  
32Z4098 (Green), 32Z4099 (Blue)

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- 275 °C
- Chilled 4°C
- 1 Portion
- Precooked

Stage 1

- 01:40
- 50 %
- 100 %

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### Ingredients

800 ml	Meat or Vegetable Stock
50 ml	Dark Soya Sauce
50 g	Ginger smashed
5 pcs	Garlic Clove smashed
3 pcs	Star Anise
0.5 pcs	Cinnamon Sticks
2 pcs	Cloves
2 pcs	Cardamom Pod
6 pcs	Shitake Mushrooms dried
6 pcs	White Peppercorn crushed
5 g	Salt
5 g	Sugar
250 g	Pork Belly
150 g	Steamed Rice
5 g	Spring Onion Julienne
5 g	Coriander
1 tsp	Black Pepper crushed

### 1. Food Preparation

Cut the pork in 2 equal pieces. Boil the stock and pour in the soy sauce. As it is boiling add all remaining ingredients except the pork belly. Boil the stock for 2-3 minutes and then add the pork. Cover the pot with a lid and let it simmer for approx. 45 minutes. When the pork is soft and succulent cooked, chill it down with the sauce. Add the pork with a little bit stock into the container. Use the cooking tray as a lid.

### 2. Cooking Instruction

Reheat as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the container and serve. Use the rice, spring onions, coriander and black pepper as garnish.