


## Reheat Pork Belly Chinese Style



**eikon® e1s**

 02:45





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)

P  
R  
O  
F  
I  
L  
E

-  260 °C
-  Chilled 4°C
-  1 Portion
-  Precooked

Stage 1

-  02:45
-  50 %
-  100 %

R  
E  
C  
I  
P  
E

### 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.