


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)

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

Stage 1

-  02:45
-  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.