



Slow Roast Crispy Pork Belly

Ingredients

TruNatural Pork belly 1pc – 5"x5"

Salt Water mixture

Water	2L
Salt	60g
Sugar	60g
Star anise	2pcs
Cloves	5pcs
Bay leave	2pcs
Black peppercorn	10pcs
Garlic clove	3pcs

Pork Skin ingredients

Baking soda	1/2tsp
White vinegar	1tbsp
Coarse Salt	200g

Instructions

1. Bring water to boil in a saucepan. Stir in salt, sugar, star anise, clove, bay leave, black peppercorn, and garlic. Make sure all salt and sugar melt.
2. Sit aside until completely cool down to room temperature.
3. Put pork belly into saltwater mixture (Item 2) and let it soak for 12 hours in the fridge.
4. Remove the pork belly from saltwater mixture and set aside.
5. Boil a pot of water, submerge pork belly into boiling water for 5 minutes.
6. Take out the pork belly and prick many holes in the skin with metal skewer. Sprinkle baking soda on the skin and brush the skin with white vinegar.
7. Put it back into fridge and let it rest for another 12 hours.
8. Preheat oven to 350F, remove pork from fridge. Place onto a large foil sheet. Fold up sides of foil around the pork to enclose it snugly.
9. Put it on a baking tray, evenly spread rock salt on the skin. Roast for 60 minutes.
10. Take out the pork belly from oven and remove the salt cover.
11. Switch the oven to broil on medium high. Return pork belly to oven and broil for another 20 minutes or until skin is crispy.



Cauliflower Puree

Ingredients

Cauliflower	200g
Knorr Chicken Powder	1tbsp
Water	250ml
Salt and white pepper	To Taste

Instructions

1. Put cauliflower in a pot. Pour in water and chicken powder and bring it to boil.
2. Simmer for 10 minutes or until cauliflower is soft.
3. Puree the mixture with hand blender until smooth.
4. Season with salt and pepper.