Whole Roasted Pork Belly with Mandarin Orange Sauce

Overview

Difficulty: Medium
Serving: 4 - 6
Preparation Time: 1 Day
Cooking Time: 90 Minutes

Ingredients

Ingredients for Pork Belly

3kg Pork Belly - Chilled, Washed and Dried
180g - 200g Coarse Salt
100g Garlic - Chopped
6 Pieces Preserved Red Beancurd (Sauce)
1 Tablespoon Five Spice Powder
1 Teaspoon Brown Sugar
2 Tablespoons White Sesame Oil
50ml Chinese White Vinegar

Mandarin Orange Sauce

6 Mandarin Oranges
2 Tablespoons Honey
1 Tablespoon Sherry/ Red Wine Vinegar
1 Old Ginger - Thinly Sliced

Method

Step 1

To prepare the pork belly marinade - Add beancurds from the preserved red beancurd sauce, brown sugar, five spice powder, white sesame oil and chopped garlic into a Hand Blender container. Next, blend the ingredients into a smooth paste.

Step 2

Wrap a baking tray with foil. Next, evenly poke holes into the skin of the pork belly, then score the meat of the pork belly.

Step 3

Rub the blended marinade onto the meat of the pork belly evenly.

Step 4

Place the pork belly on a wire rack on top of the baking tray with the meat facing down, and rub generous amount of salt on the skin.

Chill the meat in the fridge for at least 6 hours or preferably overnight, without wrapping the pork belly.

Step 5

Pre-heat the oven to 200ºC using the “4D Hot Air” function on the oven.

Step 6

Remove the meat from the fridge and temper it to room temperature on the baking tray. Remove the salt on the surface of the skin and wipe it dry.

Step 7

Place the tray of pork belly in the bottom rack of the oven, and cook it at 200ºC for about 20 minutes

Step 8

Remove the pork belly from the oven and brush it with the white vinegar

Step 9

Place the tray of meat on the middle rack and cook it at 200ºC for another 15 minutes using the “Top and Bottom Heat” function.

Step 10

Shift the tray of pork belly to the top rack and roast the meat for an additional 10 minutes to crisp up the skin

Step 11

Juice all the oranges and pour the juice into a small sauce pan. Next, add old ginger slices, sherry or red wine vinegar and honey to the pan.

Step 12

Bring the mixture to a boil. Let the sauce simmer until it reaches a thick consistency. For a thicker sauce consistency, simply add corn starch.

Step 13

Serve the roasted pork belly with mandarin orange sauce.