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## Chinese Pork Belly

### Ingredients

- 1kg Boneless, rindless pork belly. Diamond scored, cut into 350g-400g pieces
- 100g **Verstegen Chinese Plum marinade**
- 20g **Verstegen Spicemix Del Mondo Chinatown**
- 6g **Verstegen Colorozout (nitrite salt)**

### Method

- 1 Sprinkle the pork with the nitrite salt, both sides and rub in.
- 2 Mix the Chinese Plum with the Spice mix in a bowl. Add the pork & mix well together.
- 3 Put everything in a vac bag, vacuum on full and leave to marinate for 12 hours minimum.
- 4 Cook in the oven at 150c gas mark 2 for 45 minutes or 72c internal temp.
- 5 Turn up to 180c gas mark 4 for the final 5 minutes to colour

### Note:

Other flavours of the same product can be made simply by substituting the marinade and Spice Mix Del Mondo in the same amounts as follows:

Marinade Chimichurri & Spice Mix Del Mondo Chimichurri

Marinade Spare Rib & Spice Mix Del Mondo Piri Piri.

Just follow the recipe as above.



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