

K-Pop Korean Grill Pork Belly (SAMGYEOPSAL:XXXXXX)

Cuisine: Other

Food category: Pork

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Company: Retigo Asia Limited



Program steps

Preheating: 260 °C

1 Hot air 100 % Termination by time 00:15 hh:mm 240 °C + 80 %

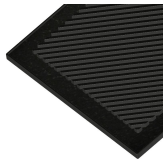
Ingredients - number of portions - 10

Name	Value	Unit
Pork belly	1	kg
Yellow pears	100	g
Onion	100	g
Leeks	180	g
Garlic	40	g
Soy sauce	100	g
Black Pepper	3	g

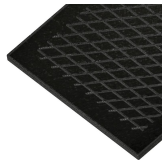
Directions

1. Make the mother sauce first by blending 1 yellow pear, 1 medium onion, 40g peeled garlic, 2 stalks leek, 180ml light soy sauce, 1/4 honey and 1 tsp black pepper into a saucy paste. Store in a glass jar and refrigerate for 1 day.
2. Heat up a combi to 240 °C and used Vision Grill Diagonal GN 1/1. Grill the marinated pork belly slices on each side for a few minutes until they are crisp and golden brown around the edges. Strain the grilled pork of any excess oil.

Recommended accessories



Vision Grill Diagonal



Vision Grill