

# Grilled Sichuan pepper marinated Pork belly

Cuisine: South-East Asian  
Food category: Pork



Author: Myat Ko ko

## Program steps

Preheating: 190 °C

1

Combination

40 %

Termination by time

00:10 hh:mm

190 °C

+ 100 %

## Ingredients - number of portions - 10

Name	Value	Unit
Pork belly cube	1	kg
Sechuan pepper	60	g
Minced lemongrass	60	g
Red chilli chopped	3	pcs
Honey	90	ml
Minced shallots	70	g
Minced garlic	50	g
fish sauce	60	ml
Brown sugar	30	g
Black pepper	10	g
Cooking oil	50	ml
Lime leaf	50	g

## Directions

Marinate all the ingredients together and refrigerate for 1 hour.  
Skewer the meat onto bamboo sticks, place one piece of meat on and lime leaf, then another piece of meat.  
When the temperature reach place the skewers on vision express grill and cook for 10 minutes.

## Recommended accessories

