



Tender Underberg pork belly with mango-cucumber salad

Ingredients

For 4 portions

For the pork belly

- 700 g pork belly
- 2 tbsp brown sugar
- 3 cloves of garlic
- 150 ml soy sauce
- 80 ml rice vinegar
- 4 cl Underberg

- 1 tsp cinnamon
- 2 carrots
- 1/4 Celery
- 2 onions
- Water

For the salad

- 1 cucumber
- 1 mango
- 1/2 bunch of chives
- 1/2 Bunch of mint

For the dressing

- 4 tbsp soy sauce
- 2 tbsp of olive oil
- 1 tbsp rice vinegar
- 2 tsp sesame seeds
- 1 tsp honey
- salt, pepper

Preparation

For the pork belly, peel and roughly chop the garlic and onion. Cut carrots and celery into pieces. Carve the skin of the belly into a diamond-shaped pattern. Grease the grill tray.

Heat up the grill to 180 °C. Add vegetables, sugar, onions, garlic, soy sauce, rice vinegar, underberg and cinnamon to the dish and mix. Place the pork belly on top and pour water over it until it is covered to 2/3. Cover the dish with aluminium foil and cook the meat in the

indirect grill for about 2.5 hours. Remove meat from the tray, dab dry and grill crispy on direct heat for a few minutes. Turn several times. The meat should have a core temperature of 75 °C.

For the sauce, pass ingredients from the grill tray through a sieve and pour half of the liquid collected into a pot. Reduce the sauce over medium heat. If necessary, thicken with starch. Cut belly meat into small pieces and toss in sauce. Season with salt and pepper.

For the salad peel cucumber and mango and cut into cubes. Wash herbs and chop finely. For the dressing, mix all ingredients and season with salt and pepper. Mix salad with dressing and serve with pork belly.

Alternatively, you can cook the pork belly in a roaster on the stove. Heat 1 tablespoon of cooking oil in a roaster and fry the meat on all sides. Add sugar and vegetables, fry meat on medium heat for about 30 seconds on each side until crispy. Deglaze with soy sauce, add rice vinegar and Underberg and top up with water until the meat is covered to 2/3. Cook over a low heat for about 2 hours with the lid closed. For the sauce, pass the ingredients from the roaster through a sieve and pour half of the collected liquid into a small pot. Reduce the sauce over medium heat. If necessary, thicken with starch.