

Pork Belly with Apples

Cuisine: **Czech**
Food category: **Pork**



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Company: **Retigo**



Program steps

1	 Combination	 100 %	 Termination by time	 12:00 hh:mm	 85 °C	 60 %	
2	 Hot air	 100 %	 Termination by time	 00:30 hh:mm	 180 °C	 100 %	

Ingredients - number of portions - 10		
Name	Value	Unit
pork belly, minced	2.5	kg

Nutrition and allergens	
Allergens: Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	875 kJ
Carbohydrate	0.3 g
Fat	82.5 g
Protein	32.5 g
Water	0 g

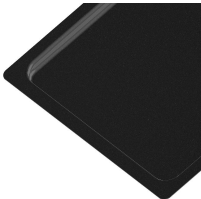
Directions

We remove the skin from the belly, season with salt, pepper, and sprinkle with ground cumin. We slice the apples into wedges and place them in a deep GN along with all the spices, topping it with the belly.
Carefully pour over the apple juice and cover with a lid or seal with aluminum foil. Place in the combi oven and cook slowly overnight.

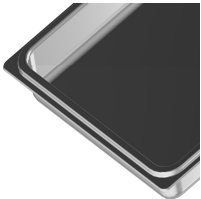
After cooking, carefully strain the liquid and reduce it with some whole grain mustard. Let the belly cool properly for easier handling and then slice into portions.

Meanwhile, we prepare the "crackling." The removed skin is cut into thin strips, lightly salted, and arranged on a low enamel baking tray lined with baking paper, covered with baking paper and another low tray so that the skin is pressed down and does not move during baking. We place it in a preheated combi oven and bake on the specified program for about 30 minutes. Be careful not to overcook the skin or it will become bitter. It should be beautifully bubbly and crackling.

Recommended accessories



Vision Bake



GN container Stainless steel full