

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

Cuisine: Other  
Food category: Pork

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## Program steps

Preheating: 260 °C

1

 Hot air

 100 %

 Termination by time

 00:15 hh:mm

 240 °C

 + 80 %



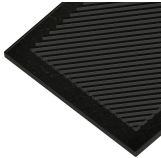
## Ingredients - number of portions - 10

| 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    |

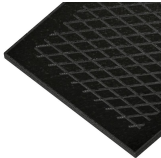
## Directions

- 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