

Sous Vide Pork Belly

Ingredients

1kg	Pork Belly
6 sprigs	Rosemary
240g	Butter
18	Black Peppercorns
100ml	Olive Oil



Portion the belly into 180g portions.

Place each portion into a vacuum bag with a knob of butter, sprig of rosemary and three black peppercorns.

Heat the water bath to 57°C. Place vacuumed bags into water and sous vide for 10hrs.

Remove the vacuum bags from the water bath and allow to cool, then remove from vacuum bag.

Slice each portion into equal slices.

Heat a pan over a medium high heat and drizzle a little oil into the pan.

Add a block of butter to the pan.

Place the pork belly into the pan and brown on both sides.

Place the pork belly into a roasting tray and add a little brown stock to the tray.

Cover the tray with foil and place in oven at 180°C.

Leave in the oven for 5 minutes or until hot throughout.

Serve immediately.

EXPERIENCE CULINARY EXCELLENCE

