

**Miele**

# Roast pork belly bao buns

By Miele

**45 minutes**

Preparation time

**3 hours and 30 minutes**

Cooking time

**6-8**

Serves



## INGREDIENTS

### Pork belly

1 pork belly, approx. 1.5kg-2kg, bones removed,  
skin on and scored  
Salt flakes

### Spiced Honey Glaze

1 cup honey  
2 tbs kecap manis  
2 tbs soy sauce  
1 tsp grated ginger  
1 tsp five spice powder  
1 long red chilli, seeded and sliced, or to taste  
1 long green chilli, seeded and sliced, or to taste

### Asian slaw

200g wombok cabbage, finely sliced  
200g red cabbage, finely sliced  
1 red capsicum, seeded and julienned  
80g snow peas, julienned  
70g crunchy fried noodles  
80g unsalted roasted peanuts  
50g snow pea shoots  
½ cup mint, leaves picked  
½ cup coriander, leaves picked  
2 tsp black sesame seeds  
Sliced fresh red chillies – to taste

## METHOD

### Pork Belly

1. Sprinkle pork generously with salt. Place onto a baking paper lined Multi-purpose tray with a grilling and roasting insert.
2. Place the pork in the Oven on shelf position 3 and select User programme:
3. Stage 1: Select Moisture Plus at 130°C + 30 minutes with 1 burst of steam  
Stage 2: Select Moisture Plus at 130°C + 30 minutes with 1 burst of steam  
Stage 3: Select Moisture Plus at 130°C + 2 hours  
Stage 4: Select Fan Grill at 190°C + 15 minutes Save and name as Pork belly programme.
4. Once pork is cooked, rest the pork for 10-15 minutes prior to slicing.

### Dressing

1. Place all ingredients into a screw top jar and shake to combine.

### Asian slaw

1. Toss together all salad ingredients and season to taste with the dressing. Sprinkle with sesame seeds.

### Spiced honey glaze

1. Place honey, kecap manis, soy sauce, ginger and five spice powder into a saucepan on low heat Induction setting 3 for 10 minutes. Keep warm. Add chillies just before serving.

### To serve

1. Place steam buns on a Perforated steam tray lined with baking paper. Steam at 100°C for 5-10 minutes until heated through.
2. Cut pork belly into rectangles, and drizzle with warmed spiced honey glaze and top with Asian slaw.

## HINTS AND TIPS

- For best results, remove all packaging from the pork and pat dry with paper towel. Place into the Refrigerator uncovered for 12-24 hours. This helps to dry the skin out resulting in a better crackling. Wipe off any moisture and continue from Step 1.
- Automatic program for Pork Belly. Complete step 1 of this recipe then Select: Automatic programs> Meat> Pork> Pork Belly and follow the prompts.
- The pork re-heats very well. Select: Fan Grill at 200°C for 15–20 minutes on shelf position 2.
- Bao or steam buns can be purchased from Asian grocers or supermarkets.