

Miele

Pork crackle with mustard mayonnaise, pickled shallots and apple gel

By Miele

30 minutes

Preparation time

1 hour 30 minutes, plus overnight dehydrating

Cooking time

12

Serves



INGREDIENTS

500 g piece of pork skin
750 ml vegetable oil, for frying

Mustard mayonnaise

300 g kewpie mayonnaise
2 tbsp seeded mustard

Pickled shallots

3 shallots, finely diced
1½ tsp caster sugar
1 tbsp hot water
¼ tsp salt flakes
60 ml chardonnay vinegar

METHOD

Pork crackle

1. Lay the pork skin into an unperforated steam container and Steam at 100°C for 1 hour.
2. Using a spoon, scrape away any excess fat on the underside of the pork skin. Place the skin on a baking paper lined tray, and place in the warming drawer at 85°C overnight, or until the skin is completely crisp.
3. Using your hands, break up the pork skin into rough pieces, approximately the size of a 20 cent coin, and set aside in a container.

Apple gel

1. Place the apple juice into a medium sized saucepan and reduce on medium-high heat, induction setting 7, until you have 375ml of juice left.
2. Whisk in the agar and allow to boil for 2 minutes before taking off the heat. Pour into a container, and allow to cool fully until the mixture has set firm.
3. Once fully set, place into a blender and blend for 2-3 minutes on maximum, or until the gel is completely smooth. Add some water if the gel is too thick. Keep aside in the refrigerator until required.

Mustard mayonnaise

1. In a small mixing bowl, whisk together the mayonnaise and mustard. Keep aside in the refrigerator until required.

Pickled shallots

1. In a bowl, dissolve the sugar and salt in the hot water.
2. Add vinegar and shallots and leave to pickle until ready to serve.

To serve

1. Heat the vegetable oil on medium heat, induction setting 6, until it has reached 160°C.
2. Place the pork skin pieces, 2-3 at a time in the oil until they puff up, approximately 30 seconds.
3. Place onto a tray lined with paper towel and sprinkle with salt.
4. On each piece of pork crackle, top with some pickled onion, apple gel and mustard mayonnaise and serve within 30 minutes.

Hints and tips

- All components can be made ahead of time, and stored for up to 1 week prior to serving.
- Pork crackle can be stored in an airtight container, before or after the frying step.