



**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**

Serves

## INGREDIENTS

### Pork crackle

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

### Mustard mayonnaise

300 g kewpie mayonnaise  
2 tbsp seeded mustard

### Pickled shallots

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

### Apple gel

750 ml cloudy apple juice  
1 tsp agar agar

## **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.

### **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.

### **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.

### **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. Top each piece of pork crackle with some mustard mayonnaise, pickled shallot and apple gel 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.