



**Miele**

# Hoisin pork belly with cucumber and nashi

By Miele

**1 hour**

Preparation time

**2 hours 30 minutes**

Cooking time

**4 -6 serves**

Serves

## INGREDIENTS

800 g pork belly, skin on, bone removed

### Hoisin sauce

2 garlic cloves, crushed

2 tsp rice flour

½ tsp five spice powder

1 tbsp tahini

1 tbsp rice vinegar

1 tbsp soy sauce

80 ml water

100 g dark red miso paste

130 g dark brown sugar

### Cucumber and nashi salad

3 tbsp rice wine vinegar

2 tsp caster sugar

1 cucumber, sliced into ribbons

1 nashi pear, thinly sliced

1 bunch watercress, leaves picked and washed

Salt flakes, to taste

### To serve

Spring onions, finely sliced

Asian herbs

1 lime, to serve

### Recommended accessories

HUBB 5001-M Induction gourmet casserole dish. [Buy online here.](#)

## **METHOD**

### **Pork belly**

1. Place the hoisin sauce ingredients together in a bowl and mix thoroughly.
2. Marinate the pork belly in the sauce and place into a large unperforated steam container, making sure the skin isn't submerged. Place into the steam oven and Steam at 100°C for 2 hours 30 minutes.
3. Remove the pork from the steam oven and transfer the juices to a saucepan. Place on high heat, induction setting 7 and reduce sauce by half.
4. Preheat the oven on Full Grill at 240°C.
5. Place the pork belly on a grilling and roasting insert, placed in the multi-purpose tray. Place in the oven on shelf position 2 and grill for 10-15 minutes, or until the skin is crisp.
6. Remove the pork from the oven and allow to rest.

### **Cucumber and nashi salad**

1. Combine rice wine vinegar and sugar, stir well.
2. In a medium sized bowl, mix together the remaining salad ingredients and toss through the dressing. Season with salt flakes.

### **To serve**

1. Slice the pork into 6 pieces and place on a serving dish.
2. Serve pork with salad, hoisin sauce and top with the spring onions, herbs and lime cheeks.

### **Hints and tips**

- To prevent the skin from becoming burnt during the grilling phase, ensure to not immerse the skin in the hoisin sauce during step 2.