

Roast pork belly with steamed bok choy and spiced honey glaze

By Miele

20 minutes

Prep time

3-3 1/2 hours

Cooking time

6-8 Servings

Serves

INGREDIENTS

Roast pork belly

1 pork belly, approx. 1.5-2kg, bones removed
Salt

Steamed bok choy

2 bunches bok choy, rinsed and halved lengthwise

Spiced honey glaze

1 cup honey
2 tbsp kecap manis (sweet soy sauce)
2 tbsp soy sauce
1 tsp grated ginger
1 tsp five-spice powder
2 bunches bok choy, rinsed and halved lengthwise

METHOD

Roast pork belly

1. Score rind of pork and sprinkle generously with salt. Place pork skin side up on anti-splatter tray over universal tray. Place on shelf position 3.
2. Select Moisture Plus 130°C – 3 bursts of steam. Add 1 burst of steam when it reaches 130C. Add another burst of steam after 30 minutes. Add the last burst of steam after another 30 minutes. Continue to cook for a further 1 ½-2 hours.
3. Change function to Fan Grill 190°C and grill for 20 minutes or until crackling has blistered.
4. When finished, remove pork from the oven and rest for 10 minutes.
5. Cut the pork belly into slices and serve with the glaze.

Steamed bok choy

1. When pork has finished cooking place bok choy on perforated steam tray and Steam at 100°C for 2 minutes.

Spiced honey glaze

1. Glaze: In a saucepan, combine honey, kecap manis, soy sauce, ginger and five spice powder. Cook over low heat for 10 minutes. Keep warm.

To serve

1. To serve, place steamed bok choy on warmed serving plates, top with pork belly cut into rectangles, and drizzle with warmed spiced honey glaze. Serve remaining glaze in a jug at the table.