

Crispy Pork Belly -Ultimate Crackling



<Ingredients (4 people)>

- 800g Pork belly (skin on)
- 1 Tbsp Cherry wine
- 1 tsp Chinese five spices powder
- 1 tsp White/black pepper
- 1 tsp Salt
- t tsp white wine/rice vinegar
- 200g Rock salt*

*)Rock salt is easy to remove and doesn't penetrate into the holes of skin while roasting, if you use fine salt, that makes the pork far too salty

<Method>

1. Prepare for crispy crackling

Use an ice pick or sharp metal skewer for BBQ to prick a lot of holes in the skin. Make sure to avoid piercing into the fat and flesh because this likely cause juices to bubble to the

surface which results not perfectly crispy surface.

Turn the pork belly upside down, rub the flesh with cherry wine, and sprinkle five spices powder, salt and pepper over. Rub over flesh including side, not no skin. Turn skin side up and let it rest in a fridge for 1 hour.

2. Grill the pork

Preheat the oven 180C. Place the pork into a large sheet of foil. Fold up four sides of foil around the pork to enclose it tightly as much as you can. If you remain any spaces between pork and foil, the rock salt slip down to the flesh and that cause too salty pork flesh. Brush skin with vinegar over. Spread rock salt all over the skin (3-5mm thickness) and roast for 1 hour. (This step is for heating the flesh throughly)



3. Make the crispy crackling

Remove the pork from the oven and transfer to chopping board. Turn the oven to 250C. Scrape all salt off and return the pork to baking tray. Put the pork back to the oven and grill for 20-30 minutes until the skin turns into crispy and golden.



4. Serve

Slice into mouthful size and serve with mustard alongside.