

Pork Belly with Crunchy Crackling



<Ingredients (4 serve)>

800g Pork belly (skin on)

2 Tbsp Sake

1 tsp White/black pepper (option)

1 tsp Fine salt

200g Salt for baking (for grill)

-)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 salt and pepper and apply Sake over. Turn skin side up and let it rest in a fridge for 1 hour.

2. Grill the pork

Preheat the oven 180C. Lay the pork on a kitchen foil. Fold up four corners of foil around the pork to enclose it tightly as much as you can. If you remain any spaces between pork and foil, the salt slip down to the flesh and that makes too salty pork. Spread rock salt all over the skin (3-5mm thickness) and roast for 1 hour. (This step is for cooking the flesh throughly)



3. Make the crispy crackling

Remove the pork from the oven and scrape all salt off and return to baking tray. Turn the oven to 250C. 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.