

PORK BELLY BURGER

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Preparation: 6hrs

£: £1.50/portions

Serves: 10

Difficulty: Medium

Ingredients

2kg Pork Belly skin on

1 bay leaf

3 cloves

3 tbsp ginger

Half bottle of dark soy sauce

1 tbsp of sugar

1 baby gem

500g cherry tomatoes

2 red onions

4 carrots

Mayonnaise

Maldon salt, Pepper

Equipments

Slow-cooker

2 baking trays



METHOD

Place the pork belly into the bottom of your slow cooker. Cover with water, add 1 bay leaf, 2 cloves and 3 tablespoons of Maldon salt. Cook on high for 4 hours. If you don't have a slow cooker, the same method works with a traditional oven (in a shallow and deep baking tray) turn to 140 degrees Celsius.

Carefully take the pieces of pork belly out of the slow cooker. Leave them to cool down. Sieve the cooking juice and save it for later.

Make a glaze by cooking 1 pint of cooking juice on a medium heat with 3 tablespoons of ginger paste, half bottle of dark soy sauce and a tablespoon of sugar.

Reduce it half way. Make sure that you don't reduce it too much as the glaze will taste bitter.



In a pan or in an oven turn to 140 degrees Celsius, start basting the pork belly chunks until the glaze covers and sticks to the pieces of meat.

Take off the heat, cover the glazed pork belly with foil and keep it for later. Meanwhile, turn the oven to 180 degrees and with a sharpened knife cut the skin into strips. Place them on a non-stick tray, sprinkle Maldon salt and press them with one more non-stick tray on top of them. Cook the future crackling for 35-40 minutes. Take the top tray off for the last 10 minutes. The crackling should be straight, golden brown and crispy.



At the same time, get ready with your garnishes. I would recommend 4 sides to go with the burgers. Roasted new potatoes, a red onion and carrot slaw, a tomato salad, and I made a beetroot salad but you can swap it with anything else. Don't forget the baby gem leaf for the crunchiness!!



