

Slow cooked pork belly

Ingredients:

- 1 Porkbelly approx 1,5 KG
- 100 ml salted soy sauce
- 100 ml of hoisin sauce
- 1 red pepper
- 40 grams of colorozo salt (color salt)
- 1 clove of garlic
- 1 liter of water



Preparation:

Cut the fat side of the pork belly crosswise. You can also cut the flesh side crosswise or pierce holes in it with a fork. This allows the flavorings to penetrate the meat.

Place the pork belly in a well-fitting container (Not too large, otherwise we need too many other ingredients) Add salty soy sauce and hoisin sauce (to taste. I always use the above quantities but you can vary with that) Cut the pepper and garlic in half. You can remove the seeds. Add the water and add 40 grams of colorozo salt per liter of water. This keeps the meat nice and red in color after cooking. You don't have to use this.

Cover and let it marinate in the refrigerator for 24 - 48 hours.

Remove the belly from the refrigerator and tap it dry. You can strain the marinade and let it boil in a pan to a nice thickness to finish off with later.

Light the Kamado and let it come to 100 degrees with air deflector, drip tray and grate. Place a core thermometer in the pork belly and set it to 87 degrees. Place the porkbelly fat side up on the grid. We are going to let the pork belly come to the right temperature in about 5.5 hours. Keep the ambient temperature between 100 and 140 degrees. The lower it is, the longer it takes, but the more tasty the pork belly becomes.

Ingredients spicy lacquer;

- 100 ml of reduced marinade
- 3 tablespoons of sweet chili sauce
- 1 teaspoon sambal or 1 chili finely chopped

Ingredients mild lacquer;

- 100 ml of reduced marinade
- 3 tablespoons of sweet chili sauce
- 1 tablespoon of honey

Preparation lacquer:

The marinade is well reduced if you have a syrup-like substance. (If you don't have a marinade available, you can also reduce the amount of water, soy, hoisin, water and garlic powder.)

Mix the ingredients of the chosen paint and mix well.

Finishing the pork belly:

After about 4 hours, your core temperature will be around 70 - 75 degrees. Now is the time to paint. Coat the pork belly well with a brush. Also the sides. Repeat this every 15 minutes. Always do this as quickly as possible so that the temperature of your Kamado does not drop too far.

