

Roasted Pork Belly with Ponzu, Wasabi Tobiko, and Quick Pickles



Pork Belly

- 3lbs fresh pork belly
- 2 Tablespoons sea salt
- 2 Tablespoons sugar
- 1 teaspoon cracked black pepper

- Mix dry ingredients. Cover belly with salt, sugar, and pepper. Place in ziplock bag, press all air out and seal.
- Refrigerate for 6-24 hours.
- Pre-heat oven to 450 degrees.
- Remove pork belly from bag and brush off excess salt, sugar, and pepper.
- Place meat fat side up in baking dish and place into oven.
- Roast 30 minutes at 450.
- Continue to roast at 450 for another 30 minutes while basting with fat drippings every 8-10 minutes.
- Turn oven down to 250 degrees and roast up to one hour.
- Belly is done when its appearance is GBD... Golden, Brown, Delicious.
- Cool and slice into 1/2 inch slabs.
- Can be reheated.

Ponzu Gel

- ½ cup of of ponzu
- 1 tablespoon of agar flake or
- 1 teaspoon of agar powder
- juice of ½ orange

- Simmer ingredients for 2 minutes. Refrigerate until set up like Jell-O. Place in blender and liquefy.

Quick Pickles

- ¼ red onion julienned
- 1 English cucumber sliced thin
- 1 Tablespoon sugar
- ¼ cup lime juice
- ¼ cup rice wine vinegar
- Salt and pepper to taste

- Combine all ingredients and refrigerate to chill.

Directions

- Spread one Tablespoon of ponzu gel on center of plate.
- Place 4 slices of Belly on top of ponzu Gel.
- On each side of plate add a portion of quick pickles and 1 Tablespoon wasabi tobiko.
- Ponzu sauce is available at most Asian grocery stores.
- If it's difficult to find locally, wasabi tobiko can be purchased online at Catalina Offshore Products and blackstargourmet.com

