

MARINATED PORK BELLY WITH CHUNKY SALSA



USED BRESC PRODUCTS



Chunky salsa tomato
1000g



Marinade for pork 1000g



Roasted garlic and soy
glaze 450g

INGREDIENTS

4

- 400 grams of pork belly
- Bresc BBQ Marinade for pork
- Bresc Chunky Salsa
- 2 pointed peppers
- Bresc Roasted Garlic and Soy glaze
- Cress

PREPARATION METHOD

Marinate the pork belly with the BBQ Marinade for pork. Rub well and pull vacuum. Cook sousvide, +/- 4 hours at 65°C.

Cut and clean the pointed peppers lengthwise.

Cut the pork belly into thick slices and grill on both sides. Then grill the pointed peppers also on both sides.

Glaze the pork belly with the Roasted Garlic and Soy glaze.

Serve with pointed pepper with the pork belly and drape the Chunky Salsa over it. Garnish with cress.