Korean barbecued pork belly

Ingredients

4

- 0.5 dl kimchi sauce
- 10 g Bresc Lemongrass puree
- 10 g Bresc Ginger puree
- 1 lime, grated peel and juice 20 g chilli sauce
- 400 g pork belly, in slices
- 30 g kimchi sauce
- 1 packet noodles
- 3 stalks spring onion, in rings
- 30 g deep-fried onions
- 100 g bean sprouts
- green salad leaves

Used bresc products

Ginger puree 450g

Lemongrass puree 450g

Preparation method

Marinate the slices of pork belly in the lemongrass, ginger and kimchi sauce. Leave the flavours to develop for half a day. Heat the barbecue, bring a pan of water to the boil and soak the glass noodles for 4 minutes. Rinse with cold water. Drain. Mix the liquid from the marinade with the grated lime peel and the lime juice with the chilli sauce. Grill the slices of meat on the barbecue and serve them with the glass noodles, salad, sauce, bean sprouts and kimchi. The dish is even better when deep-fried onion bits and spring onion rings are sprinkled over it.

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