Vietnamese pork belly salad



Used Bresc products



Bresc Garlic puree 1000g



Bresc Green & red chilli WOK 450g



Bresc Red chilli puree 450g



Ginger puree 450g

Ingredients

4

- 8 slices pork belly
- 100 g Bresc Soy & black garlic rub
- 20 g fish sauce
- 10 g soy sauce
- 3 g black pepper
- 10 g Bresc Garlic puree
- 6 heads baby romaine lettuce
- 1 carrot
- 3 stalks spring onion
- 200 g bean sprouts
- 10 g mint leaves
- 10 g coriander
- 100 g peanuts
- 20 g Bresc WOKchilli

For the dressing

- 10 g cane sugar
- 0.3 dl vinegar
- 20 g fish sauce
- 1 lime (grated peel and juice)
- 3 g Bresc Red chilli puree
- 3 g Bresc Ginger puree

Preparation method

Marinate the slices of pork in the rub. Vacuum-pack them and cook them sous-vide at 65 degrees for 30 minutes until they are done. Grill the slices of pork well in a grill pan or barbecue. Brush the meat every 10 minutes with a little of the marinade. For the marinade. mix the fish sauce, soy sauce, black chilli and garlic puree. For the dressing, mix all the ingredients together well. Roast the peanuts in a dry frying pan. Grate the carrot, slice the spring onions into thin rings and coarsely chop the herbs. Loosen the leaves of the baby romaine lettuce. Assemble the salad and garnish with the herbs, peanuts and chilli.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000