

BRAISED PORK BELLY

Roasted Endive, Parmesan Mash Potato

(Serves 2) EASY ★★☆☆ TIME: 20mins



INGREDIENTS

Braised Pork Belly, precooked	2 pcs
Sauce with Cooked Vegetables	500gm
Mash Potato	200gm
Braised Endive, precooked	2 pcs
Grated Parmesan	30gm
Butter	50gm
Garlic, minced	1 pc
Milk	50ml
Aquaponics salad	30gm
Lemon Dressing Premix	30gm
Salt to taste	
Pepper to taste	

METHOD

1. Heat up a pot of water to just below boiling point.
2. Place bag with pork belly and sauce in the water for 20 minutes and let it simmer gently.
3. In a pan on medium high heat, sear the endive face down until caramelized and brown. Set aside.
4. Warm up milk in a small pot and add potato. Keep stirring with wooden spoon, add butter, parmesan and minced garlic. Bring it to a creamy consistency. Season with salt.
5. Toss salad with lemon dressing.
6. Pour mash potato onto centre of the plate. Place pork belly in the middle, arrange vegetables, endive and salad around it before serving.

*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW
RECIPES AND
IMAGES ONLINE!

