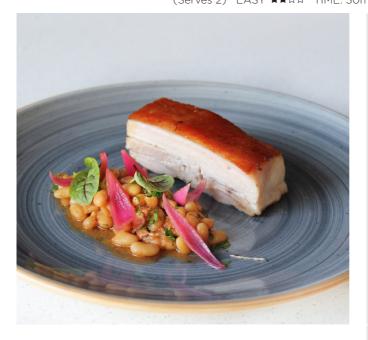


## **DINGLE DELL PORK BELLY**

Coco Beans, Pickled Onion, Pork Jus (Serves 2) FASY ★★☆☆ TIME: 30mins



## **INGREDIENTS**

Dingle Dell Pork Belly, 350gm precooked

Coco Beans & 220gm

Bacon Stew, precooked

Pickled Onion

50gm 125ml

Pork Jus Salt. to taste

Black Pepper (milled),

to taste

Aquaponics Salad

## **METHOD**

- 1. In a pot, bring water to simmer at an estimate of 55°C. Place pork belly pouch in water for 30 minutes.
- Reheat bean stew and jus separately in a pot. Set aside once boiled.
- 3. Heat up a pan on medium high heat. Remove pork from pouch, pat off excess water and sear meat fat face down until golden brown. Slice to desired thickness.
- 4. Transfer stew to a plate, place sliced pork on stew and dress with sauce. Serve with salad on the side.



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.

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