

## DINGLE DELL PORK BELLY

Coco Beans, Pickled Onion, Pork Jus

(Serves 2) EASY ★★☆☆ TIME: 30mins



### INGREDIENTS

Dingle Dell Pork Belly, 350gm  
precooked

Coco Beans & Bacon Stew, precooked 220gm

Pickled Onion 50gm

Pork Jus 125ml

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.
2. 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.

*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!

