

Pork Belly Bao Buns

What you will need:

pork belly

1 pack Bao buns

1 bunch coriander

hoisin sauce

Sriracha sauce

Kewpie mayo

5 carrots

1 turnip

1 cucumber

1 bunch of spring onions

2 cups white vinegar

2 cups water

Kosher salt

Method:

Step 1. Remove the skin from the pork belly before scoring or jaccarding. Cover top of skin with salt and let sit for a minimum of half an hour (4 hours is even better) to draw and moisture out of the skin.

Step 2. Score the belly diagonally into diamonds before slicing into 2" strips. Coat the strips in your favorite rub and let it sit in the fridge while you heat up your coals.

Step 3. Once your grill is up to 350-375f, wipe the excess moisture and salt off the skin, apply a small amount of olive oil and some more sea salt. Place the belly strips and the skin into your smoker (indirect) and cook for 1.5-2 hours checking the skin along the way to make sure its starting to firm up.

Step 4. While your pork is cooking, julienne some carrot and turnip and put it in a clean glass jar. In a pot, heat 2 cups of water along with 2 cups of white vinegar and 2 tbs of salt, once the salt has dissolved, bring it to the boil before pouring into the jar with your carrot and turnip.

Step 5. Slice spring onions into 2' lengths, thinly slice cucumber into 2' lengths and tear up your coriander.

Step 6. Bring grill up to 450f to finish off your belly and to get the skin to crackle well. You're looking for an internal temp of around 200-203f on your belly. If need be, once your belly is done and

resting, you can put your crackle skin side down directly over the coals to get it to really crackle up. Be careful though, you need to move it and check it frequently to make sure it doesn't burn

Step 7. Follow the packet directions to steam your Bao buns.

Step 8. Slice your belly into 5mm strips and chop your crackle up to look like a coarse crumb.

Step 9. Place a piece of cucumber in your bao, followed by a piece of belly, a spring onion sprig, a little of your pickled carrot and turnip and some coriander. Sauce with mayo, hoisin or sriracha or a combination of all, sprinkle some crackle crumb on top and enjoy.