

## Bao bun with caramelised pork belly and BBQ sauce

### Ingredients

- 600g pork belly (boneless)
- **15g Sweet & Smokey Meat Rub (Art. 51009)**
- **30g Smokey BBQ Marinade (Art. 50625)**
- **60g Mayonnaise (Art. 55085)**
- **60g BBQ Kentucky Bourbon (Art. 50608)**
- 3 bao buns
- Pickled red cabbage
- Coriander leaves

### Cooking instructions

1. Mix in the pork belly with the Sweet & Smokey Meat Rub and the Smokey BBQ Marinade. Leave it for at least 4 hours in the fridge.
2. Bake the meat oven at 180 °C for approximately 25 minutes. Allow it to cool down slightly and cut into small pieces.
3. Spread a little Mayonnaise on one side of each bao bun and on the other a little BBQ Kentucky Bourbon. Add the meat and pickled cabbage with a few coriander leaves.