

Glazed pork bites

Ingredients

- 1kg pork belly, boneless
- 500g roasted eggplants
- 50g roasted/boiled potato
- 150g Grevena Anevato cheese
- **150g Teriyaki Sauce (Art. 55405)**
- **20g Sweet & Smokey Rub (Art. 51009)**
- **80g Country Spare Ribs Marinade (Art. 50624)**
- 1 lime (zest)
- 50ml olive oil
- 1 tbsp cream
- 2 tbsp vinegar
- A bit of toasted sesame seeds
- A bit of sesame oil
- Salt and pepper

For the garnish

- Paille potatoes

Cooking instructions

1. Score the surface of the pork belly with the tip of a knife and marinate with the Country Spare Ribs Marinade. Sprinkle half of the Rub on top and seal in a vacuum bag.
2. Cook the pork belly sous vide at 75°C for 5 hours.
3. Once cooled, cut into desired sizes (bites, cubes, etc.).
4. Blend the eggplant flesh, potato, cream, vinegar, and remaining Rub at high speed until smooth. Once smooth, add the olive oil and adjust the seasoning with salt and pepper.
5. In a hot pan, caramelize the pork belly with the Teriyaki Sauce.
6. Serve a spoonful of the eggplant cream, topped with the caramelized pork bites and a quenelle of the cheese. Finish with sesame seeds, sesame oil, and the potatoes paille.