

Sous vide cured belly bacon with smoked eel

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Preparation time: 1 hour 30 minutes
Cooking time: 72 hours



Ingredients

300 g belly bacon
150 g coarse sea salt
50 g molasses

200 g smoked eel filets
4 sheets of rice paper

3 yellow peppers

Shiso Purple
Tatsoi
1 cucumber

1 Egg yolk
Juice of a lemon
5 g mustard
Pepper, salt
25 ml olive oil
250 ml sunflower oil
Grated peel of 1 lemon

Preparation

Sprinkle the streaked bacon with salt and leave for 5 hours. Rinse the salt from the meat and vacuum the meat. Cook the streaky bacon in the **fusionchef** sous vide water bath at 62°C for 72 hours. Cool down as fast as possible. Cut the bacon into evenly diced pieces.

Soak the rice sheet in water. Clean the eel, place 2 filets on top of each other and roll them into a rice paper sheet. Cut them into nice portions.
Roast the peppers in the oven. Peel them; remove the seeds and white ribs.
Prepare the mayonnaise: mix the egg yolk with lemon and mustard, stir slowly while adding the oil. Season with salt and pepper.

Cut the cucumber into slices. Wash the tatsoi, cut off the Shiso Purple heads.
Spread the molasses onto the belly bacon and heat them in the oven.
Arrange all ingredients decoratively on a plate.

This recipe was generously provided by Edwin Soumang.