

Sous vide pork belly and apple salad

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Preparation time: 1 hour
Cooking time: 48 hours



Ingredients

For 20 servings

4-5 lbs. Pork Belly-Scored/Rendered to taste Salt & Pepper
4 each Tomatillo
1/2 each Onion, Yellow
5 pieces Garlic
1/2 bunch Cilantro, (stems only)
1 each Chile, Mulato
4 ounces Demi Gloss

Preparation

1 shaved apple
Sea salt
Cilantro
Celery hearts
Olive oil
Honey comb

Preparation

Lay the pork belly fat side down in a cool pan. Turn on heat to low/medium heat. Render the fat for 30 minutes. Once all fat is rendered, flip over and sear the other side as well, 10 minutes. Immediately place in the freezer to bring the temperature down fast (below 32 °C).

Heat a cast iron pan on high heat for 10-15 minutes. Add Tomatillos, & Onions (use a little pork fat to get the onions charred) Char for 10 minutes. Stir only 3 times. Remove from heat, and chill in the freezer until 32 °C.

Process to Cook:

To cook. Remove pork, and tomatillo from the freezer. Vac seal @ 100% Pork Belly, Charred Tomatillo, garlic, cilantro steams, mulato chile, and demi gloss. Using the **fusionchef** heat to 80 °C. Drop the bag into the sous vide water bath for 15 minutes, then adjust the temp to 62 °C. Set the timer for 48 hours. Once complete, remove and place in an ice bath, until internal temperature is less than 40 °C.

Process to Serve:

Set the **fusionchef** to 62 °C and drop in the pork. Leave the bag in the sous vide water bath for 25 minutes. After 25 minutes, remove from bag and place the pork on to a sizzle plate (fat side up). Crisp the skin. Cut 2 oz. and serve. Reheat the sauce in a small sauce pot, strain, serve. Toss shaved apple, sea salt, cilantro, celery hearts, & olive oil. Garnish with honey comb.

This recipe was generously provided by Ken Harvey.