

## STEAMED PORK BELLY BUNS

### INGREDIENTS AND PREPARATION

**Pork:**  
2.5 lbs of pork belly cut into 4 pieces  
In a bowl make a brine of 1/4 cup of sugar and ¼ cup of kosher salt with 4 cups of water.  
Place pork into brine and refrigerate overnight up to 24 hours.  
Discard brine and in an ovenproof dish put ½ cup chicken stock and ¼ cup of water and roast pork, covered in aluminum foil, for 2.5 hours at 300 degrees on surround bake.  
Uncover pork and put intensive setting to 450 degrees for 20 minutes.  
Leave the pork to cool completely. Slice into ½ inch strips when cold.



**Pickled cucumber:**  
¼ cup white vinegar  
2 tbs white sugar  
1 tbs salt  
1 English cucumber, sliced in half circles

\*Assemble and leave in a bowl

**Assembly:**  
3 green onions, sliced  
1/3 cup Hoisin sauce  
Pickled cucumbers  
Cilantro leaves  
12 Chinese steamed buns. Slice and steam uncovered at 212 degrees in Miele steam oven for 12 minutes.

- \* Cook sliced pork on Miele Teppan or on a cast iron surface until the outside is just caramelized.
- \* Cut the steam buns in half and put a dollop of Hoisin, some cucumber, cilantro and green onion.
- \* Put 2 slices of cooked pork in assembled bun and serve immediately.