

Laquered pork belly, soy jelly, crunchy Serrano ham — Mini Buns — Neutral Orange (B11.23)

Ingredients list (for 32 Buns)

- 200 ml of soy sauce
- The juice and zest of 5 lemons
- 4 g of agar
- 60 ml of water
- 10 g of sugar
- 6 ml of rice vinegar
- An unsmoked pork belly (ca. 350 g)
- 10 slices of Serrano ham
- Fresh herbs to garnish (basil, parsley and chives)
- 32 Mini Buns — Neutral Orange



Preparation

Lay out the slices of Serrano ham on baking paper and put them in a preheated oven for 90 minutes at 120° C.

Meanwhile, prick the skin of the pork belly using a cocktail stick.

Heat the soy sauce, and once at boiling point add the agar. Mix for 2 minutes and take the pan off the heat. Then add the other liquids, sugar, the juice of 5 lemons and their finely-grated zests.

Rub the glaze onto the pork belly and put in a preheated oven at 160° C for 40 minutes, adding a splash of water in the cooking dish. After 40 minutes, increase the temperature of the oven to 200° C and put the pork belly back in to cook for a further 8 minutes.

Serving

Cut the buns in half, glaze them with the soy sauce mixture, add a slice of pork belly and some Serrano ham.

Garnish with fresh herbs.