Devilled bacon with fried cabbage and chilli syrup



Ingredients

10

- 500 apple syrup
- 190 g Bresc Red chilli puree
- 190 g Indonesian soy sauce, medja flavour
- 125 g glucose syrup
- 3 k pork belly
- 1 Savoy cabbage
- 3 onion
- 250 g cashew nuts
- 25 g chives, chopped
- 125 g deep-fried onions

Used bresc products



Bresc Red chilli puree
450g

Preparation method

For the glazing (lacquer), boil the glucose, apple syrup, red chilli and Indonesian soy sauce well together, then allow to cool.
Bring a pan of salted water to the boil and place the pork belly in it. Bring to the boil. Turn down the heat and allow the flavours to develop for 15 to 20 minutes. Allow to cool and dry well (it is best to leave it in the fridge overnight).
Heat the oven or barbecue to 220 degrees. In the meantime, slice the cabbage into coarse strips and the onion into rings. Grill the pork until it is crisp, then brush it with the lacquer a few times. Stir-fry the cabbage and onion, then add the cashew nuts. Add a little syrup.
Slice the pork and serve it with the vegetables and a little extra syrup. Sprinkle the deep-fried onions and chives over it.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000