

BARBECUED PORK BELLY WITH ROLLS OF RICE PAPER



USED BRESC PRODUCTS



Dutch garlic Beamster
garlic puree 450g



Garlic puree 1000g



Ginger puree 450g



Green & red chilli WOK
450g



Grilled bell pepper puree
450g



Lemongrass puree 450g

INGREDIENTS

10

For the pork belly

- 1250 g pork belly
- 15 g satay powder
- 50 g fish sauce
- 25 g soy sauce
- 8 g pepper, freshly ground
- 25 g Bresc Garlic puree
- 25 bg Bresc Lemongrass puree
- 25 g Bresc Ginger puree

For the rolls

- 20 sheets rice paper
- 3 carrots
- 5 stalks spring onion
- chives
- 250 g bean sprouts
- 38 g coriander, chopped
- 25 g mint, chopped
- 125 g rice
- 125 g pork rind
- black pepper
- 15 slices pork belly
- 0,5 head green lettuce

For the dip

- 100 g fish sauce
- 13 g Bresc Lemongrass puree
- 50 g wine vinegar
- 65 g sugar
- 25 g Bresc Beamster garlic puree
- 3 carrots
- 50 g Bresc Grilled bell pepper puree
- 50 g Bresc WOKchilli
- 3 limes, grated peel and juice
- 5 stalks spring onion
- black pepper
- 5 dl water

PREPARATION METHOD

For the dip, slice the spring onions into thin rings. Grate the carrots extremely finely, mix the remaining ingredients in with it and leave for a day so the flavours can develop.

For the meat, mix all the ingredients together and marinate the meat in them overnight.

Grill the meat on the barbecue at 150 degrees until it is cooked to a core temperature of 67 degrees; brush the meat every 10 minutes with a little of the marinade. Leave to rest, then slice it.

For the rolls, chop the carrot and spring onion into long julienne.

Tear the herbs. Brown the sesame seeds in a dry frying pan and then ground them to a powder. Soak the pork rind in hot water for 10 to 15 minutes. Squeeze and mix it with the rice powder. Slice the pork belly into strips and fry it briefly until crisp. Mix in 10 dessertspoons of the dip. Soak the sheets of rice paper in lukewarm water until they are elastic and then dry them between towels. Fill each one with some of the filling. Season with salt and pepper and roll them up. Slice the remaining pork belly and grill it briefly on the barbecue.