

## MARINATED PORK BELLY WITH CHUNKY SALSA



### USED BRESC PRODUCTS



Bresc Chunky salsa  
tomato 1000g



Bresc Marinade for pork  
1000g



Bresc Roasted garlic and  
soy glaze 450g

### INGREDIENTS

4 

- 400 grams of pork belly
- Bresc BBQ Marinade for pork
- Bresc Chunky Salsa
- 2 pointed peppers
- Bresc Roasted Garlic and Soy glaze
- Cress

### PREPARATION METHOD

Marinate the pork belly with the BBQ Marinade for pork. Rub well and pull vaccum. Cook sousvide, +/- 4 hours at 65°C.

Cut and clean the pointed peppers lengthwise.

Cut the pork belly into thick slices and grill on both sides. Then grill the pointed peppers also on both sides.

Glaze the pork belly with the Roasted Garlic and Soy glaze.

Serve with pointed pepper with the pork belly and drape the Chunky Salsa over it. Garnish with cress.