

**Miele**

# Roast pork belly bao buns

By Miele

**45 minutes**

Preparation time

**3 hours and 30 minutes**

Cooking time

**6-8 servings**

Serves



## INGREDIENTS

### Roast pork belly

1 boneless pork belly with skin  
(approximately 1.5 kg), skin scored  
2 tbsp salt flakes

### Spiced honey glaze

360 g (1 cup) honey  
2 tbsp kecap manis  
2 tbsp soy sauce  
1 tsp grated ginger  
1 tsp five spice powder  
1 long red chilli, seeded and sliced, or to taste  
1 long green chilli, seeded and sliced, or to taste

### Dressing

2 tbsp hoisin sauce  
80 ml (? cup) light olive oil  
2 tbsp white vinegar  
1 tbsp lime juice  
1 tbsp sesame oil  
Bao buns, to serve

### Asian slaw

200 g wombok cabbage, finely sliced  
200 g red cabbage, finely sliced  
1 red capsicum, seeded and julienned  
80 g snow peas, julienned  
70 g crunchy fried noodles  
80 g unsalted roasted peanuts  
50 g snow pea shoots  
½ cup mint leaves  
½ cup coriander leaves  
2 tsp black sesame seeds  
Sliced fresh red chillies – to taste

### Miele accessories

Grilling and roasting insert  
Universal tray  
Perforated steam containers

## METHOD

### Roast pork belly

1. For best results, remove all packaging from the pork and pat dry with paper towel. Place into the fridge uncovered for 12-24 hours. This helps to dry the skin out resulting in a better crackling. Wipe off any moisture.
2. Sprinkle pork generously with salt. Place on a grilling and roasting insert in a universal tray.
3. Place the pork in the combi steam Pro oven on shelf level 3 and select User Programmes:  
Stage 1: Select Combi mode: Fan Plus at 130°C + 60% moisture + 1 hour  
Stage 2: Select Combi mode: Fan Plus at 130°C+ 0% moisture + 2 hours  
Stage 3: Select Fan Grill at 190°C + 15 minutes. Save the programme as 'Pork belly' and start the programme.
4. Once pork is cooked, rest the pork for 10-15 minutes prior to slicing.

### Spiced honey glaze

1. Place honey, kecap manis, soy sauce, ginger and five spice powder into a saucepan on low heat induction setting 3, for 10 minutes. Keep warm. Add chillis just before serving.

### Dressing

1. Place all ingredients into a screw top jar and shake to combine.

### Asian slaw

1. Toss together all salad ingredients and season to taste with the dressing. Sprinkle with sesame seeds and sliced fresh red chillis.

### To serve

1. Place steam buns on a perforated steam tray lined with baking paper. Steam at 100°C for 5-10 minutes until heated through.
2. Cut pork belly into rectangles, and drizzle with warmed spiced honey glaze and top with Asian slaw.

### Alternative appliance method

#### Oven with Moisture Plus

1. Select Moisture Plus with Fan Plus at 130°C with 3 bursts of steam. Add 1 burst of steam when it reaches 130°C. Add another burst of steam after 30 minutes. Add the last burst of steam after another 30 minutes. Continue to cook for a further 1 ½ – 2 hours.
2. Change the oven function to Fan Grill at 190°C and grill for 20 minutes or until crackling has blistered.
3. When finished cooking, remove pork belly from the oven and rest for 10 minutes.

### Hints and tips

- Automatic program for Pork Belly. Complete step 1 of this recipe then Select: Automatic programs> Meat> Pork> Pork with crackling and follow the prompts.
- The pork re-heats very well. Select: Fan Grill at 200°C for 15–20 minutes on shelf position 2.
- Bao or steam buns can be purchased from Asian grocers or supermarkets or made using this [recipe](#).