

Pork Belly, smoked and roasted crust with salad of smoked white cabbage



Quantity:

Capacity in HELIA24:

Capacity in HELIA48:

Preparation time:

Total time:

Ingredients:

Instructions:

Preheat oven to 150°C. Prepare smoking pan with approx. 2 tbsp sawdust and some water.

Cut rind and season thoroughly. Insert pork belly into oven and start smoking function. After approx. 40 minutes increase heat to 250 °C and leave in belly pork for another 15-20 minutes on upper bar until rind is crusty.

Slice pork belly and serve on plate with cabbage salad.

Recipe for salad on our homepage

<https://www.heliasmoker.de/english/garen--raechern/recipes>

Enjoy !

1 serving for 3 persons

approx. 18 servings

approx. 36 servings

approx. 40 minutes, 150 °C

approx. 15 minutes, 250 °C

55 minutes

1 piece pork belly with rind

Garlic, salt, pepper, tumeric

Caraway as of personal taste

