



BOREALIS

STICKY HONEY, SOY & GINGER PORK BELLY SKEWER



SERVING: 20 servings

Ingredients

2 kg Pork belly slices
250 ml Gluten free Soya sauce
130 gr Honey
10 x Garlic cloves crushed
80 gr Fresh Ginger grated

FENNEL PUREE

50 ml Olive oil
4 Bulbs fennel
500 ml **Gluten free** Vegetable stock (**NO CELERY**)
Salt and black pepper

METHOD FOR FENNEL PUREE:

- Trim and chop 4 fennel bulbs into small pieces. Heat olive oil in a pot over medium heat. Cook the fennel, Add chopped fennel to the pot with a pinch of salt. Sauté for 10 -15 minutes until softened.
- Add 500ml vegetable stock to the fennel. Simmer for 20-30 minutes until tender. Blend until smooth, season with salt and pepper.

METHOD FOR SKEWER:

- In a bowl, mix gluten free soya sauce, honey, crushed garlic cloves, and freshly grated ginger.
- Slice the pork belly evenly, approximately 2 cm wide. The length of the slices should be approx. 6 inches.
- Soak skewers in water first to prevent them from burning. Then oil the skewers to stop them sticking
- Skewer the pork – Ensure all the slices are roughly the same size, lay 4 slices out flat on a red board beside each other. All facing the same way, thread the pork slices onto the soaked and oiled wooden skewers, leaving approx. 1.5 inches between each skewer. This should give you a slab of pork with 4 skewers in it. Cut one slab into 2 pieces (2 skewers on each piece).
- Soak pork slices in marinade and turn often to coat. Let them marinade for 2-3 hours.
- Lay flat in a deep tray. When you have a full tray, cover with parchment paper and cling film. Then place another tray the same size on top and flatten the pork so that it is all even and pressed. Chill in the fridge.
- When required, Cook as one whole piece and cut into two before serving. REST.