

BAO BUN HONG KONG



Menù Ingredients

20 g Èfungomix - GR1

Crispy onion - 1750

Ingredients

2 White bao bun

100 g Fresh pork pancetta

Soy sauce

Honey

Fresh chilli pepper

Chicken broth

1 tbsp Rice vinegar

1 tsp Sugar

Chef: Maurizio Ferrari

Method

Cook the pork belly in the chicken broth for 2 hours together with ginger powder, 1 tablespoon of rice vinegar, and 1 teaspoon of sugar. When cooked, dry the pork belly on a towel and let it cool in the refrigerator. Let the pork belly brown in a pan, then add soy sauce, honey, chili pepper, and ginger until the pork belly is caramelized.