

Delicious Crispy Air Fried Chinese Pork Belly Recipe

Create incredible Chinese style pork belly with minimal effort by using a versatile Air Fryer, this easy to follow recipe ensures a crisp top layer with a tender, juicy layer that is packed full of flavour.

Ingredients: Chinese Marinade / Rub

- 500g Pork Belly Slices
- 1.5tsp Chinese Five Spice
- 1tsp Ground Black Pepper
- 1tsp Smoked Paprika
- 1tsp Garlic Salt
- 1tsp Ground Salt
- 2tsp Brown Sugar
- 1tsp Olive Oil

Equipment

- [Air Fryer](#)
- Bowl / [Mixing Bowl](#)
- [Cutting Board](#)
- [Kitchen Knife](#)
- [Basting Brush](#)

Note: This recipe is an adaption, we recommend the Tower T17039RGB Vortex 5-In-1 Air Fryer. Cooking times and results may vary if using different models. Please allow for slightly less or longer cooking times.

Method

1. Put all dry ingredients into a small bowl and mix thoroughly.
2. Tap dry the pork belly using a paper kitchen towel. With the skin side facing up use a sharp knife and score the fat into cubes without cutting into the meat. Alternatively, you can perforate the skin using a fork.
3. Sprinkle the dry ingredient mix onto the fat side of the pork belly (in between the scored cuts) gently rubbing it in until you have got an even coating.
4. To cook in the air fryer, make a tin foil container (with deep sides to catch the moisture) this should cover all sides of the belly apart from the top (we want this to be crispy).
5. Make sure there is no seasoning on the meat.
6. Set the air fryer to 200°C and place the pork belly in the tin foil container you made earlier.
7. Once you have placed the pork in the fryer set the timer for 30 minutes.
8. When finished add a sprinkling of salt and lightly brush the olive oil onto the fat side of the pork belly using a basting brush.
9. Place the pork belly back in the air fryer at 200°C for a further 30 - 40 minutes.

Once cooked the fat will be crisp and golden whilst the meat will be juicy and tenderly packed with flavour.