



Hela Spice Singapore Pte Ltd

Stuffed Pork Belly with Sauerkraut



| Ingredients | Quantity |
|------------------------------------|----------|
| Pork Belly (Skin on) | 2kg |
| Medium hot mustard | 200ml |
| Garlic | 2 cloves |
| Sea salt | 4 tbsp |
| Hela Marjoram shredded | 1 tbsp |
| Hela Rosemary cut | 1 tbsp |
| Hela Thyme shredded | 1 tbsp |
| Hela Sage shredded | 1 tbsp |
| Hela Pepper Black Medium Grind #12 | 1 tbsp |
| Hengstenberg Mildessa Sauerkraut | 600g |

Instructions:

1. Take the pork belly and make sure to keep the skin on.
2. Cut the pork belly midsection into half lengthwise so that it can open up (like a book).
3. Rub a layer of salt over the skin.
4. Finely chop the garlic, add it into the mustard with all the herbs and mix well.
5. Spread the mixture and sauerkraut evenly over the pork belly.
6. Roll the belly together so that the skin is on the outside and bind it tightly with kitchen yarn.
7. Place the pork belly onto a pan, cover it with aluminum foil and cook it in the oven for 2-3 hours at 140-160 degrees.
8. During the last 15 minutes, remove the aluminum foil and crisp up the skin on high heat. Enjoy!

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intend to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.