

# GOTCHUJANG PORK BELLY BAO BUNS

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Gary Parsons, *H&B Group Development Chef*

## HARVEY & BROCKLESS

*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# GOTCHUJANG PORK BELLY BAO BUNS

*Chef Gary Parsons*

*Ingredients*

SERVES 5 PORTIONS

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<b>Slow Cooked Gotchujang Pork Belly</b>	<b>300g</b>
<b>Gotcha Ketchup</b>	<b>80g</b>
Kimchi	50g
Bao Buns	5
Eggs	3
Corn on the Cob	1
Coriander	4g

## *Method*

1. Preheat the oven at 175°C. Remove the meat from the bag and put into a deep sided dish, cover with tinfoil. Place in the oven for 30 minutes and then 10 minutes uncovered. Check the core temperature has reached 70°C or above.
2. Using the back of two spoons, start to pull the meat apart mixing all the juices in. Once you have pulled the meat apart mix in the Gotcha Ketchup.
3. Place the raw eggs in the freezer for 24 hours, remove the shell and slice thinly. Put back in the freezer until later.
3. Cook the corn on the cob, once cooked leave to cool. Once cool, take a blow torch and scorch the cob all over. Remove the kernels by pushing the knife down the side, keeping the kernels in one piece. You will need two good size pieces for each bun.
4. Remove the sliced raw egg from the freezer, fry in oil until you get a small fried egg. Steam the bao buns for 5 minutes, fill the buns with the meat, spoon on some kimchi, sweetcorn, add the fried egg and finish with a few sprigs of coriander.



GOTCHUJANG PORK BELLY BAO BUNS  
*with Kimchi and Roasted Sweetcorn*

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### *Slow Cooked Gotchujang Pork Belly*

We've worked closely with Grubworkz to develop a range of gourmet sous-vide products that are cooked in the sauces we make in our Harvey & Brockless production kitchen. Pre-cooked and ready for grilling, sautéing or roasting, they save time and work in the kitchen. Tender sous-vide pork belly is given a spicy kick thanks to Gotcha Ketchup – our take on the Korean fermented chilli sauce gochujang.