



RECIPE CARD  
MEAT ON | THE FOOD DESIGN STUDIO

JAMES ST, BURLEIGH | GRICE AVENUE, PARADISE POINT  
WWW.MEATON.COM.AU

## MOJS: No Fail Airfryer Pork Belly

Serves: 2

### Top tips:

Best served with our very own beer - The Butchers Reeb by Precinct Brewing

**Dietary Callouts:** Gluten Free | Nut Free

### Pork Belly Ingredients

1kg pork belly

Spray oil of your choice

Generous amounts of flaky sea salt

### Rice Bowl Ingredients

2 cups rice of your choice

2 carrots, peeled and julienned

½ large cucumber, sliced into discs and pickled in ½ cup apple cider vinegar, ½ cup water & 3 tablespoons white sugar

¼ cup hoisin sauce

3 tablespoons maple syrup

¼ cup warm water

Black sesame seeds

Coriander leaves

### Method

Recipes: The Food Design Studio  
Butcher: Meat On (James St / Grice Ave)  
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If the pork is not already scored, ensure that you score the top layer of the pork belly in a criss cross pattern.

Pat the top layer of the pork belly dry with a paper towel.

Sprinkle the top layer of the pork belly well with sea salt. Rub the salt into the skin.

Spray the top layer of the pork belly with a spray olive oil and place into the airfryer basket.

Air Fry the pork belly on 200 degrees for 30 minutes.

During the final 10 minutes of the pork cooking, prepare the remaining ingredients for your rice bowls.

Place the cooked rice into the bowl, top with the pickled carrot and cucumber.

In a small bowl whisk together the hoisin sauce, maple syrup and warm water. This is your dressing.

When the pork belly is cooked, it should no longer be pink on the inside.

Slice the pork belly into bite size pieces and arrange over the rice bowl. Drizzle with the hoisin sauce and sprinkle with black sesame seeds.