



# DICED PORK BELLY WITH WHITE BEAN HUMMUS



## QimiQ BENEFITS

- 100 % natural, contains no preservatives, additives or emulsifiers
- Enhances the natural taste of added ingredients
- Emulsifies with oil



40



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE DICED PORK BELLY

<b>100 g</b>	QimiQ Marinade
<b>200 ml</b>	Vegetable oil
<b>30 g</b>	Salt
	Black pepper
<b>2 g</b>	Sugar
<b>1 tsp</b>	Pimento seeds
<b>3</b>	Cloves
<b>2</b>	Garlic clove(s), chopped
<b>1 kg</b>	Pork belly

### FOR THE HUMMUS

<b>170 g</b>	QimiQ Classic
<b>500 g</b>	White beans, cooked
<b>70 ml</b>	Olive oil
<b>20 ml</b>	White balsamic vinegar
<b>50 g</b>	BBQ sauce
<b>60 g</b>	Peppadew, red paprika
<b>2 g</b>	Cilantro, chopped
	Salt
	Black pepper

## METHOD

1. For the chopped pork belly: mix the QimiQ Marinade with the oil. Add the spices. Vacuum bag the pork belly with the oil-marinate mixture and place in the fridge overnight (weigh down with a cooking tray to avoid disforming the pork belly).
2. Cook the meat in the vacuum bag in a water bath at 64 °C for 24 hours. Dice the pork belly.
3. For the hummus: puree all the ingredients together finely with an immersion blender. Allow to chill for at least 4 hours.
4. Remove from the fridge and allow to stand for 15 minutes. Stir well before serving.
5. **Tip:** Smoke the pork belly before serving.