



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

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

FOR THE HUMMUS

170 g	QimiQ Classic
500 g	White beans, cooked
70 ml	Olive oil
20 ml	White balsamic vinegar
50 g	BBQ sauce
60 g	Peppadew, red paprika
2 g	Cilantro / coriander, minced
	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.