

Chinese roast pork

Ingredients:

- 1 kg pork belly (Rinse, clean and use a knife to scrape the skin to remove any dirt. Slice a few shallow cuts on the fresh side, around ½ inch deep. Pat it dry.)
- 4 tablespoons rice wine or white wine
- 1 teaspoon five spice powder
- ½ tablespoon white pepper powder
- 2 tablespoons brown sugar
- 3 cloves garlic, remove skin and cut into half
- 1 cup salt

Steps:

- Make 6 horizontal slits approximately 1 inch deep at the side of the pork belly. Stuff the garlic into the slits and push them deep, so the garlic won't slip out during the roasting process.
- Place pork belly skin side down on a tray, rub rice wine, five spice powder, white pepper and brown sugar on the fresh side (meat side) thoroughly and evenly.
- Leave it in the fridge for 2 hours or overnight, skin side up.
- Take out the pork belly from the fridge before baking, let it come to room temperature.
- Preheat oven to 180°C.
- Meanwhile, pat dry pork belly skin with paper towel. Place on a wire rack.
- Spread salt over the skin evenly until the skin is totally covered with salt.
- Place the belly at the top half of the oven, and place a baking pan with around 1 inch water at the bottom half of the oven.
- The pork belly is baking above water, and check the water level regularly. Top up the water if needed. Bake for about 1 hour until the salt turn into crust.
- Remove pork belly from oven, discard the salt crust.
- Increase the oven to 240°C, bake for 40 minutes or until the skin turn golden color and crisp.
- Take the roasted pork belly out of the oven and rest for 10 minutes, cut and serve with chili sauce.