



**YAKINIKU®**  
ORIGINAL JAPANESE GRILL

# GUABAO WITH PORK BELLY

## BY ROOKPLUIM

### Ingredients:

- 8 Gua bao buns
- 2 Sweet pointed peppers
- 0.5 Cucumber
- 1 Carrot
- 1 tbsp Sesame oil
- 1 tbsp Sesame seeds (white and black)
- 1 tbsp Soy sauce
- 2 tbsp Rice vinegar
- Handful of Salted peanuts
- Handful of Nacho chips
- Handful of Fried onions
- Sriracha mayonnaise
- Hoisin sauce
- Coriander

Heat 200 ml of water in a pan and add the salt, sugar, and desired spices. Stir until everything is dissolved.

Pour this mixture into a large bowl and add 800 ml of cold water. Let the brine cool completely.

Trim off any loose parts from the pork belly and remove any cartilage or small bones.

Place the pork belly in a vacuum or ziploc bag, pour in the brine and seal the bag tightly. Make sure there is no air left inside. Optional: inject part of the brine into the meat for deeper flavor.

Let the meat brine in the refrigerator for 72 hours.

Cut the cucumber, carrot, and bell pepper into thin julienne strips and mix with 2 tbsp soy sauce, 1 tbsp rice vinegar, 1 tsp sesame oil and 1 tsp toasted sesame seeds.

Roughly crush the peanuts and nachos in a mortar and mix with 2 tbsp fried onions to create a crunchy crumble.

Slow-cooked pork belly (you'll make more than needed for this recipe, the rest can be used for another dish or frozen):

+/- 2 kg Pork belly (boneless)  
2L Water  
60 gr Curing salt (you can replace this with sea salt, but then the pork won't stay pink)  
50 gr Dark brown sugar  
Black peppercorns  
Fresh thyme  
Fresh rosemary  
Bay leaves

**Supplies:**

Cherry smoking wood  
Apple smoking wood  
Woodchipper  
Bamboo steamer basket  
Cast iron cooking pot  
Core thermometer  
Pro-set

**Kamado set up:**

indirect heat, Pro-set

Light a medium amount of charcoal and heat your YAKI-NIKU® Kamado to 100 °C. This recipe uses indirect heat.

Place the heat deflector and stainless steel grid in the Kamado.

Add two handfuls of smoking wood, such as cherry or apple, to the woodchipper.

Place the pork belly fat side up on the grill and insert a meat thermometer into the thickest part.

Smoke the meat until it reaches an internal temperature of 78 °C. This takes 3 to 4 hours depending on thickness. Add more wood chips if needed.

Remove the pork belly from the Kamado, let it cool and cut into thick slices.

Prepare the Kamado for 220 °C with a half direct/half indirect setup, using the heat deflector and stainless steel grid.

Place a pan with hot water on the indirect side of the Kamado and bring it to a boil.

Place a steam basket on the pan and steam the bao buns for 12 minutes with the Kamado lid closed.

Remove the buns immediately once done. Do not let them cool.

Briefly grill the pork belly slices on the direct side of the Kamado until warm and slightly caramelized.

Remove the meat and brush with a thin layer of hoisin sauce.

Open the steamed bao buns and add a squirt of Sriracha mayonnaise.

Top with the marinated vegetables, a slice of pork belly, and finish with peanut crumble and chopped coriander.

Serve warm, soft, sticky buns full of flavor.