



Serves 3



Spicy Curtido Kraut

Slow Roast Pork Belly Sliders with Japanese mayonnaise and Spicy Curtido Kraut

Method

- 1) Mix the thyme, garlic, 1 tbsp sea salt, pepper with the olive oil and marinate the pork belly for 2 hours.
- 2) Pat the skin of the pork belly skin gentle dry just to take the excess oil off and sprinkle the last tbsp of salt over the belly skin.
- 3) Bake in an oven at 150C for 4 - 5 hours and let rest.
- 4) Warm the brioche buns for 10 minutes on 140C wrapped in aluminum foil to soften.
- 5) Slice the pork into slices, slice buns. Drain the curtido and place in buns, top with pork slices, drizzle with the mayo and add rocket if wanting.

Ingredients

- 1) Jar of Happy Gut Co - Spicy Curtido Kraut
- 2) 1 piece of pork belly - 500g
- 3) 1 packet of fresh thyme chopped
- 4) 2 tbsp of sea salt flakes
- 5) 1 tbsp of cracked black pepper
- 6) 2 garlic cloves crushed and chopped
- 7) 50 ml of EVOO
- 8) 100ml of Japanese mayonnaise
- 9) 90 grams wild rocket (optional)
- 10) 6 slider brioche buns or 3 large brioche burger buns