

Title: Korean-Style Pork Belly Porchetta (Pan-Fry Finish)

Chef: Adam

Ingredients

<input type="checkbox"/> 5–6 lb pork belly, skin-on	<input type="checkbox"/> 2 Tbsp gochujang
<input type="checkbox"/> 3 Tbsp soy sauce	<input type="checkbox"/> 1 Tbsp brown sugar or honey
<input type="checkbox"/> 1 Tbsp sesame oil	<input type="checkbox"/> 1 Tbsp rice vinegar
<input type="checkbox"/> 6 cloves garlic, minced	<input type="checkbox"/> 2 Tbsp grated ginger
<input type="checkbox"/> Black pepper	<input type="checkbox"/> Kosher salt for skin (1–2 Tbsp)

Steps

1. Lay pork belly skin-side down.
 2. Lightly score the *meat side* (do not score skin).
 3. Mix gochujang, soy sauce, sugar/honey, sesame oil, vinegar, garlic, ginger, and pepper into a paste.
 4. Spread paste over the meat side only.
 5. Roll tightly with skin outside; tie every 1.5–2 inches.
 6. Pat skin dry; rub a thin, even layer of kosher salt.
 7. Refrigerate uncovered on a rack 24–48 hours.
 8. Preheat oven to 300°F.
 9. Roast on a rack 2.5–3 hours until internal temp ~160°F.
 10. Increase oven to 500°F; roast 20–25 minutes, rotating to blister skin.
 11. Rest 20 minutes, uncovered.
 12. Slice into rounds or cubes; pan-fry in cast iron to crisp (no oil needed).
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Notes

For lettuce wraps: serve with rice, lettuce (duh), pickled daikon (1 c rice vinegar, 1/2 c sugar, 1 T salt; pickle 1-24 hrs), spinach namul (blanch/wilt spinach flavor w/1 T soy, 1 clove garlic, 1½ t sesame oil, 1 t sesame seeds), and ssamjang (nice sauce for it).