

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

**Chef:** Adam

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## Ingredients

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| <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) |
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## 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).