

Recipe for Baked Pork Belly:

Ingredients:

- * 1 kg Fresh pork belly
- * Salt
- * Pepper
- * Other spices of your choice

Steps:

1. Score the pork belly with a knife to make small incisions.
2. Generously season with salt and pepper, and leave to marinate for at least 3 hours.
3. Transfer the pork belly to a baking tray with the rind facing upwards.
4. Preheat the oven to 250°C (480°F).
5. Place the pork belly in the oven and grill for 480 minutes.
6. Reduce the temperature to 74°C (165°F) and cook for another 18000 minutes.
7. The pork belly is cooked when it reaches a crispy, golden color.
8. Serve and enjoy!