

Pork belly with Brugge Rodenbach cheese



Ingredienten:

- 1 pork belly, 1.5 to 2 kg with rind
- 200 g Rodenbach Cheese, diced
- ½ litre beef stock
- 150 g butter
- lime zest
- 1 chilli pepper, finely chopped
- 2 eggs
- 250 g veal mince
- 100 g breadcrumbs
- 200 g mushrooms, finely sliced
- 1 bunch of flatleaf parsley, finely chopped
- 100 g chorizo, diced
- 1 bunch of spring onions, finely chopped
- salt and pepper

Preparation:

1. Score the bacon as deeply as possible on the short side and rub it with salt and pepper
2. Mix all the ingredients well, season if necessary and then fill the pork belly and sew it shut.
3. Roast in a roasting pan with butter and beef stock at 180°C for two hours. Turn over the meat every 30 minutes.

4 personen
160 min
Main dish
3