

Tony's Air Fryer Pork Belly With A Christmas Glaze

Ingredients

Spudshed Pork Belly Roast, (rind dried)

G-Fresh Sea Salt, 1 tbsp

Spudshed Pink Lady Apples, (whole, washed)

Oil Spray

Christmas Glaze

Maple Syrup, ½ cup

Apple Cider Vinegar, ¼ cup

Caster Sugar, ¼ cup

Wholegrain Mustard, 2 tsp

G-Fresh Allspice, ½ tsp

Butter, 40g (chilled & chopped)

Method

Step 1

Preheat the air fryer to 200°C for 3 minutes.

Step 2

Pat the pork belly rind dry with paper towel.

Use a sharp knife to score the pork belly rind in a criss-cross direction, at approximately 1cm intervals, being careful to not cut into the meat.

Rub a generous amount of salt into the pork rind.

Step 3

Spray the air fryer basket with oil.

Place the pork belly into the basket.

Air fry for 25 minutes or until the pork crackles.

Tip: You can place the pork belly on an air fryer liner to help prevent extra mess.

Step 4

Whilst the pork is cooking, prepare the Christmas glaze.

Place the maple syrup, vinegar, sugar, mustard, and allspice in a small saucepan over medium heat. Bring to a boil, then reduce heat and simmer for 5 minutes or until the glaze is thick and syrupy. Stir through the butter.

Step 5

Check on the pork once the 25-minute cooking time has finished (or until the pork crackles). Add some whole pink lady apples into the air fryer basket around the pork belly.

Reduce the heat to 160°C and air fryer for another 20-30 minutes, or until the pork is tender and cooked through.

Step 6

Remove the cooked pork belly from the air fryer and allow to cool slightly.

Slice the pork and arrange on a serving plate with the apples. Drizzle over the Christmas glaze and serve immediately. ***Bon appetito!***



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Pic for illustration purposes only. Recipe may vary in appearance to pic.