

Korean Ginger & Soy

PORK BELLY



INGREDIENTS

AVO Lafiness Korean Marinade

Pork Belly

Sliced Spring Onion (*garnish*)

Sesame Seeds (*garnish*)



METHOD

1. Finely slice the **Pork Belly** so it cooks quickly at high heat and so the marinade penetrates, intensifying the flavour.
2. Marinade the Sliced **Pork Belly** in **AVO Lafiness Korean Marinade** at a usage rate of **8%**.
3. Fan out the Korean Pork neatly for display, or arrange in foil trays.
4. Garnish with finely **Sliced Spring Onion** and **Sesame Seeds**.



For allergen information, please refer to the relevant product specification.



BBQ/GRILL



GREAT IN A BIBIMBAP BOWL

Inspired by Korean BBQ, our AVO Lafiness Korean Butchers' Marinade has all the flavours you'd expect from this on trend profile. With an umami base of soy sauce, sesame oil and a kick of chilli and ginger this rapeseed oil-based marinade certainly makes an impact!

Thinly slice belly pork allows you to cook this dish hot and fast. Crispy pork fat with succulent meat in minutes.