



UCCOOK

Kate's Tamarind BBQ Pork Belly Tacos

with sriracha mayo & charred pineapple

Hands-on Time: 50 minutes

Overall Time: 60 minutes

Adventurous Foodie: Serves 3 & 4

Chef: Kate Gomba

Wine Pairing: Paul Cluver | Village Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	1510kJ	7467kJ
Energy	361kcal	1786kcal
Protein	5.9g	29.3g
Carbs	18g	87g
of which sugars	7.6g	37.4g
Fibre	1.4g	6.7g
Fat	29g	143.3g
of which saturated	8.7g	43.1g
Sodium	316mg	1564mg

Allergens: Soya, Egg, Gluten, Allium, Wheat, Sulphites

Spice Level: Mild

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
180g	240g	Tinned Pineapple Pieces <i>drain</i>
600g	800g	Pork Belly Pieces
30ml	40ml	Tamarind Paste
120	160ml	BBQ & Soy <i>(45ml [60ml] sugar, 30ml [40ml] low sodium soy sauce & 45ml [60ml] Richard Bosman's BBQ sauce)</i>
2	2	Garlic Cloves <i>peel & grate</i>
7,5ml	10ml	Smoked Paprika
6	8	Wheat Flour Tortillas
150ml	200ml	Sriracha Mayo <i>(120ml [160ml] kewpie mayo & 30ml [40ml] sriracha sauce)</i>
120g	160g	Green Leaves <i>rinse & finely shred</i>
15ml	20ml	Black Sesame Seeds

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Paper Towel
Water

1. CHARRED PINEAPPLE Boil the kettle. Place a pan over high heat with a drizzle of oil. When hot, fry the pineapple until charred, 3-4 minutes (shifting occasionally). Remove from the pan.

2. PORK BELLY Return the pan to medium-high heat (the pork will cook in its own fat). Pat the pork dry with paper towel. When hot, sear the pork until crispy, golden brown, and cooked through, 8-10 minutes per side. Remove from the pan and rest for 5 minutes before thinly slicing and seasoning.

3. GLAZE In a small bowl, combine the tamarind paste with boiling water in 15ml increments until it dissolves into a smooth liquid. Add the BBQ & soy and set aside. Return the pan to medium heat with a drizzle of oil. Fry the garlic and the smoked paprika until fragrant, 30-60 seconds. Mix in the tamarind mixture and add the pork belly slices. Simmer until reduced and sticky, 6-8 minutes. Remove from the pan.

4. TOAST & SOME PREP Place a clean pan over medium heat. When hot, toast each tortilla until warmed through, 30-60 seconds per side. In a small bowl, loosen the sriracha mayo with water in 5ml increments until a drizzling consistency.

5. TASTY TACO DONE Top each tortilla with the green leaves, the pork belly slices, the pineapple, and drizzle over the sriracha mayo. Finish with a sprinkle of the sesame seeds, and dig in, Chef!