



# QCOOK

## Glazed Pork Belly & Cheesy Mac

with dijon mustard & spring onion

**Hands-on Time:** 25 minutes

**Overall Time:** 35 minutes

**Fan Faves:** Serves 1 & 2

**Chef:** Kate Gomba

**Wine Pairing:** Doos Wine | Doos Dry White 3L

Nutritional Info	Per 100g	Per Portion
Energy	1005kj	8195kj
Energy	240kcal	1960kcal
Protein	6.6g	54.1g
Carbs	17g	139g
of which sugars	4.6g	37.7g
Fibre	1.5g	12.1g
Fat	16.4g	133.4g
of which saturated	6.3g	51.6g
Sodium	191mg	1554mg

**Allergens:** Sulphites, Gluten, Sesame, Sugar Alcohol (Sweetener), Wheat, Cow's Milk, Soya, Allium

**Spice Level:** None

Eat Within 2 Days

## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
100g	200g	Lumachette Pasta
1	1	Garlic Clove <i>peel &amp; grate</i>
10g	20g	Fresh Ginger <i>peel &amp; grate</i>
50ml	100ml	Hoisin Sesame Glaze <i>(12.5ml [25ml] Vinegar, 35ml [70ml] Hoisin Sauce, &amp; 2.5ml [5ml] Sesame Oil)</i>
200g	400g	Pork Belly Pieces
20ml	40ml	Self-raising Flour
150ml	300ml	Full Cream UHT Milk
50g	100g	Cheddar Cheese <i>grate</i>
5ml	10ml	Dijon Mustard
1	1	Lemon <i>rinse, zest &amp; cut ½ [1] into wedges</i>
1	1	Spring Onion <i>rinse, trim &amp; finely slice</i>

## From Your Kitchen

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

**1. PASTA** Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain, reserving the pasta water, and toss through a drizzle of olive oil.

**2. GLAZED PORK BELLY** Combine the garlic, ginger, and hoisin sesame glaze. Place a pan over medium-high heat with a light drizzle of oil. Pat the pork dry with paper towel, cut into bite-sized pieces, and remove any bones. When hot, sear the pork until crispy, golden brown, and cooked through, 8-10 minutes (shifting occasionally). In the final 1-2 minutes, drain the rendered fat, and baste with the hoisin glaze mixture. Remove from the pan with all the pan juices and season.

**3. CHEESY MAC** Return the pot to medium heat with 20g [40g] of butter. Once melted, vigorously whisk in the flour to form a roux. Cook out for 1-2 minutes (whisking constantly). Slowly whisk in the milk until slightly thickened (whisking constantly). If the bechamel is too thick for your liking, loosen with the reserved pasta water. Mix in the cheese and cook until the cheese is melted, 1-2 minutes. Mix in the mustard and the pasta. Loosen with pasta water if it's too thick. Remove from the heat and season.

**4. TIME TO EAT** Bowl up the cheesy mac, top with the pork belly and all the pan juices. Sprinkle over the zest and finish with a squeeze of lemon juice (to taste). Garnish with a scatter of the spring onion and dig in, Chef!