

Air Fryer Sticky Asian Pork Belly Rashers



Recipe supplied by Australian Pork Limited.

Ingredients

800 g pork belly rashers

1 tablespoon peanut or vegetable oil

2 teaspoon sesame oil

1 teaspoon Chinese five-spice powder

2 tablespoon hoisin sauce

2 tablespoon brown sugar

Steamed jasmine rice, bok choy and broccolini, to serve

Optional

Sweet chilli sauce, to serve

Method:

1. Using a kitchen scissors, cut the rind from pork rashers. Discard rind. Cut rashers in half.
2. Combine oil, 1 teaspoon sesame oil and ½ teaspoon Chinese five spice powder in a small bowl.

Brush pork on all sides with mixture.

3. Preheat your air fryer to 190°C if required. Air fry pork in 2 batches. Place half of the pork in a single layer in the air fryer basket, leaving space around each for hot air to circulate. Air fry on 190°C for 12 minutes.
4. Meanwhile, combine hoisin sauce, brown sugar and remaining 1 teaspoon sesame oil and remaining $\frac{1}{2}$ teaspoon Chinese five-spice powder in a bowl. Mix until smooth and well combined.
5. Brush pork on both sides with hoisin mixture. Air fry at 190°C for 3 minutes or until golden.
6. Repeat using remaining pork and hoisin mixture. Note, you can add the first batch of pork and air-fry 1 -2 minutes at the end of cooking the second batch.
7. Slice pork and serve with steamed rice, bok choy and broccolini. Serve with sweet chilli sauce, if liked.