

Ingredients

Pork Belly

Slow braised with Drunken Sesame Sauce

Drunken Sesaeme Sauce

Tamari, Sesame Oil, Coconut Sugar

Sesame Polenta Cakes
Polenta, Sesame Oil, Sesame Seeds, Salt, Water.

Gorge Greens Microgreens

Directions

Take out a fry pan.

If your pork belly is not sliced, slice into thin strips.

Heat the pan over medium-high heat. Add 1 tbsp oil and place the polenta in the pan. Fry on each side for about 3-4 minutes, then transfer to a plate.

Return the pan to the heat and add the pork belly. Crisp the pork belly on each side and top the finished polenta with the pork belly.

Pour the sauce into the pan and stir until it starts to bubble. Pour over the pork belly and polenta, or serve on the side. Finish the dish with microgreens.