

Big Green Egg

Demo card

PORK BELLY WITH MEMBRILLO ALIOLI

Demo difficulty level 1 (simple) – 5 (hard)



Serves: 6-8 people

EGG set up: Indirect

EGG target temperature: 130°C, then 180°C

Cooking time: 1½–2 hours, until the internal temperature of the meat reaches 60–65°C

This showstopping demo demands a fairly long cooking time but is well worth the wait. It's a good example of the reverse sear method. This involves roasting the meat slowly first, then searing the outside at a higher temperature to crackle up the fat – a technique perfectly suited to the EGG, which is easier to heat up than cool down.

KEY MESSAGES:

- 1 Importance of cooking to temperature, not time. Benefits of the EGG Genius.
- 2 Quality charcoal + quality ingredients + Big Green Egg = unbeatable flavour
- 3 Range of cooking modes available on an EGG
- 4 How to master temperature control.

EQUIPMENT



CONVEGGTOR



STAINLESS STEEL GRID



QUICK READ THERMOMETER

LOW & SLOW RECIPE

Reverse sear for perfect crackling



Recommended charcoal

100% Natural Canadian Maple Lumpwood Charcoal





INGREDIENTS

- 1.5kg piece of pork belly or collar, skin scored with a sharp knife

FOR THE MEMBRILLO ALIOLI

- 1 plump clove of garlic
- 250g membrillo (quince paste)
- 150ml oil (equal parts extra virgin olive oil and sunflower oil)
- Lemon juice
- Salt and freshly ground black pepper

METHOD

SET UP YOUR EGG

Remove the pork from the fridge before lighting the EGG, letting it to come up to room temperature.

Set up your EGG for indirect cooking with the ConvEGGtor in legs up position and the Stainless Steel Grid on top. Heat to 130°C.

COOK THE PORK

Season the joint all over with salt and pepper on the flesh side. Place on the Stainless Steel Grid skin-side up, close the lid and roast for 1½–2 hours, until the internal temperature of the meat reaches about 60–65°C.

MAKE THE ALIOLI

While the pork is roasting, peel and crush the garlic with a little salt then add to a blender. Add the membrillo and blend slowly, adding the oil in a thin stream, stopping a few times, until all the oil is emulsified into the membrillo. Add salt, pepper and lemon juice to taste.

Top tip

Depending on how long you want your demo to be, all these steps (cooking the pork and preparing the sauce) could be prepped in advance.

Alternatively, you could prepare the sauce while the pork is resting later.

CREATE THE PERFECT CRACKLING

Remove the ConvEGGtor and increase the temperature of the EGG to 180°C and turn the pork skin-side down to crackle the skin. Check every 2 or 3 minutes, moving it away from any hot spots near the edge if it looks like it might scorch before crackling.

Allow the pork to rest for 20 minutes before carving. Serve with the membrillo alioli.

Top tip

Temperature control is one of the hardest things for new customers to master. If you are beginning the demo at this stage, we'd recommend still starting at 130°C then bringing it up to 180°C, so that you can explain how the vents work. It's worth mentioning that, as the EGG has superior heat retention, it's easier to bring temperatures up than down.



Extracted from *Cooking on the Big Green Egg* (Quadrille)



ALERT: As with any cooking demo, food hygiene and customer safety are essential. Please ensure that whoever is running the demo has completed a Food Hygiene Level 2 exam online and check the www.food.gov.uk website for further guidance.