

**OVERALL time: 50 mins**

# Korean Sticky Pork Belly Bites

Crispy, sticky and packed with umami, these pork belly bites are a flavourful snack or appetiser perfect for sharing.

Metric

**Number of servings : 4**

## ingredients

### For Sticky BBQ Glaze

- 80 ml Soy Sauce
- 30 ml Hoisin Sauce
- 30 ml Rice vinegar
- 30 ml Honey
- 30 ml Light brown sugar
- 3 Garlic cloves, finely minced
- 15 ml Freshly grated ginger
- 15 ml **Cape Herb and Spice Korean Style BBQ Rub**
- 5 ml Cornflour
- 30 ml Cold water
- 15 ml Sesame
- 15 ml Gochujang

### For the Pork Belly Bites

- 1.5 kg Pork belly, skin removed and cut into 2-3cm cubes
- 60 ml **Cape Herb and Spice Korean Style BBQ Rub**

### To serve

- 15 ml Sesame seeds, toasted
- Spring onion, finely sliced
- 2 Limes, quartered

# THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 10 mins | COOKING TIME: 40 mins**

## Sticky BBQ Glaze

Warm the soy sauce, hoisin, vinegar, honey and brown sugar in a small saucepan over medium heat, stirring to dissolve the sugar. Add the garlic, ginger and **Cape Herb & Spice Korean Style BBQ Rub**, then simmer for 2 minutes. Whisk in the cornflour slurry and cook until the sauce thickens, about 1 minute. Remove from the heat and stir through the sesame oil and gochujang. Allow to cool.

## Pork Belly Bites

Toss the pork belly cubes in the **Cape Herb & Spice Korean Style BBQ Rub**, then add the BBQ glaze and mix. Marinate for at least 30 minutes or overnight in the fridge. Preheat the air fryer to 200 °C. Arrange the pork belly cubes in a single layer in the air fryer basket. Cook for 30–35 minutes, shaking or turning every 10 minutes, until golden and crispy.

## To Serve

Enjoy hot, sprinkled with sesame seeds and spring onions, with a garnish of coriander for freshness and limes for squeezing over.

Recipe by CRUSH magazine

<https://capeherb.co.za>

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