

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://www.capeherb.co.za>

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