



# Sous Vide **Pork Belly**





**Sysco Classic Sous Vide Pork Belly** is premium quality pork belly, with visible lean ribboning throughout, that is fully cooked low and slow in its own natural juices using the sous vide cooking method. Get the benefits of this high-end method without the wait and with no specialized equipment or skills required, using this ready-to-prepare trending protein. Sous vide pork belly is easy to customize with signature seasonings and finishing techniques, bringing great value to your operation.

### Features and Benefits

- Sous vide is a French technique using a temperature-controlled water bath that requires 7-10 hours of cook time to achieve tender, juicy meat
- On Trend Product & Cooking Method: Pork belly has experienced +80.1% growth on menus over the last four years<sup>1</sup> and sous vide cooking method has increased +569% over the same time period<sup>2</sup>
- Consistency: Pressure-cooking ensures evenly cooked meat every time
- Fully Cooked: Products are ready to serve and require little to no back-of-house work
- Minimal Waste: Convenient package size with near 100% yield
- Safety: Eliminates the need for raw meat in back-of-house operation
- Labor Saving: Ready and accessible without the time-intensive steps of the sous vide process
- Equipment: No additional equipment required with this product

#### Sources:

<sup>1</sup> Datassential

<sup>2</sup> Technomic

### Menu Ideas

Ready for on-trend menu applications across all dayparts such as appetizers, salads, upscale sandwiches, burgers, tacos, premium BLTs and street tacos.

- **Sticky Chinese Lettuce Wraps:** Crisp bibb lettuce cups filled with tamari-ginger glazed sous vide pork belly mini slabs with julienne carrots, bamboo shoots and scallions, garnished with chopped peanuts\*
- **Pork Belly Bao Buns:** Korean BBQ sous vide pork belly mini slabs and pickled vegetables sandwiched in a bao bun\*
- **Jamaican Jerk Pork Nuggets:** Deep-fried Jamaican jerk-seasoned sous vide pork belly pieces with pineapple-jalapeño dipping sauce\*

\*pictured

### Ingredients

PORK, WATER, SEASONING (SALT, PORK STOCK, MALTODEXTRIN, YEAST EXTRACT, GARLIC POWDER, ONION POWDER, PORK FAT, NATURAL FLAVORS, SPICES), VINEGAR, RICE STARCH, SODIUM.

### Preparation & Handling

Product is shipped frozen and must be fully thawed in the refrigerator prior to cooking.

Large Format Entire received Pork Belly Sections	Individual COP Cut into Rectangular Portions	Sliced Cut ¼" thick slices along long side of belly portion	Mini-Slabs Cut into 0.5 – 1.0 pieces (½" x 1-1½" x natural height)	Lardons/Batons Cut into 0.5 – 1.0 pieces (½" x ½" x natural height)
<b>Option 1:</b> Sear in pan and oven roast at 400°F for 25-30 minutes, or until internal temperature reaches 165°F	<b>Option 1:</b> Mark on the grill, and finish in 400°F convection oven for 12-14 minutes.	<b>Option 1:</b> Grill slices for 4 minutes, turning/flipping every 1 minute for a great smoky char.	<b>Option 1:</b> Grill portions for 3-4 minutes, turning every 45-60 seconds.	<b>Option 1:</b> Deep fry for 1-2 minutes.
<b>Option 2:</b> Lightly score skin side of whole sections and steam for 12-14 minutes and finish under broiler for 2-3 minutes until golden brown.	<b>Option 2:</b> Lightly score skin side, and oven roast for 15-20 minutes.	<b>Option 2:</b> Cook whole slices for 8-12 minutes in a 400°F convection oven for beautiful golden-brown color and delicious roasted flavors.	<b>Option 2:</b> Roast in 400°F convection oven for 8-10 minutes.	<b>Option 2:</b> Sauté for 2-4 minutes over medium-high heat.

SUPC	Pack/Size	Brand	Description
5238930	4 / 2.5-3 LB AVG	SYS CLS	PORK BELLY SOUS VIDE FC

Sysco's Cutting Edge Solutions provides new and exclusive products to help you refresh your menu, drive repeat business and streamline back-of-house operations. **Contact your local Sysco Marketing Associate or visit [SyscoFoodie.com](http://SyscoFoodie.com) for more details.**

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