

# Plating Guide - Crispy Pork Belly

with thyme & honey nage, roasted mushroom & spicy aioli

## Ingredients

- Pork belly
- Mushrooms
- Thyme & honey nage
- Spicy aioli
- Garnish



## Plating Steps



1. Heat aluminum tins in preheated 275F oven for 20 minutes, with the lid off.
2. Once heated, place sauce on bottom of the plate.
3. Place pork belly on a slant and add mushrooms.
4. Garnish with aioli, micro greens and flowers.

NOTE: Oven calibrations may vary. Please adjust the suggested heating instructions to suit your equipment.