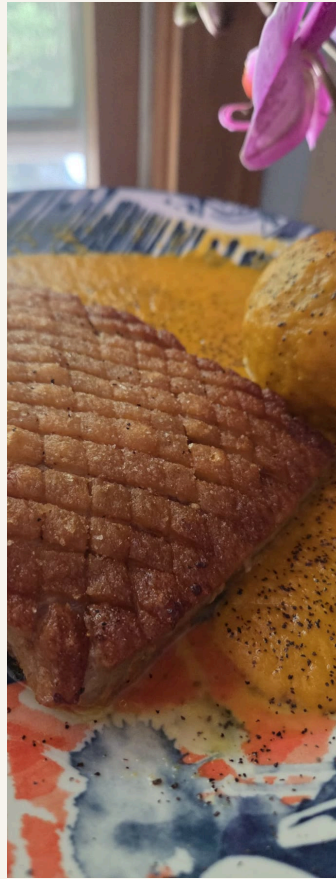




VERA'S CATERING | RECIPE CARD

Bavarian-Style Krustenbraten Pork Belly

Steven Calabrese's home-kitchen riff on Schweinebauch and Krustenbraten with wheat beer, stock, yellow onions, shredded carrots, Yukon gold potatoes, and a sauce built from the pan.

PREP

20 minutes

COOK

3 hours, 25 minutes

YIELD

2 to 4 servings

Ingredients

- Pork belly slab, skin or fat side scored
- Kosher salt
- Extra virgin olive oil
- Wheat beer, such as Paulaner Hefe-Weizen
- Chicken or pork stock
- Yellow onions
- Shredded carrots
- Yukon gold potatoes
- Black pepper

Quantities can flex with the pork belly. The important part is the sequence: score, sear, braise, crisp, puree the pan.

Method

1. Score the fat side of the pork belly in a diamond pattern and season simply with salt.
2. Heat extra virgin olive oil in a stainless steel pan over medium to medium-high heat. Sear the pork belly without moving it for about four minutes.
3. Move the pork belly fat side up into a roasting pan with wheat beer, stock, yellow onions, and shredded carrots.
4. Cover with foil and cook at 300 degrees Fahrenheit for about three hours.
5. Remove the foil, move the pan to the top rack, and cook at 450 degrees Fahrenheit for about 20 minutes to crisp the top.
6. Boil Yukon gold potatoes until tender.
7. Puree the carrots, onions, beer, stock, pepper, and pan juices into a sauce. Spoon it under and around the pork and potatoes.

NEXT ROUND

Potato dumplings or sauerkraut would push the plate deeper into Bavarian comfort. Steven wants the pickling side right before calling that version done.

**AFTER YOU COOK**

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