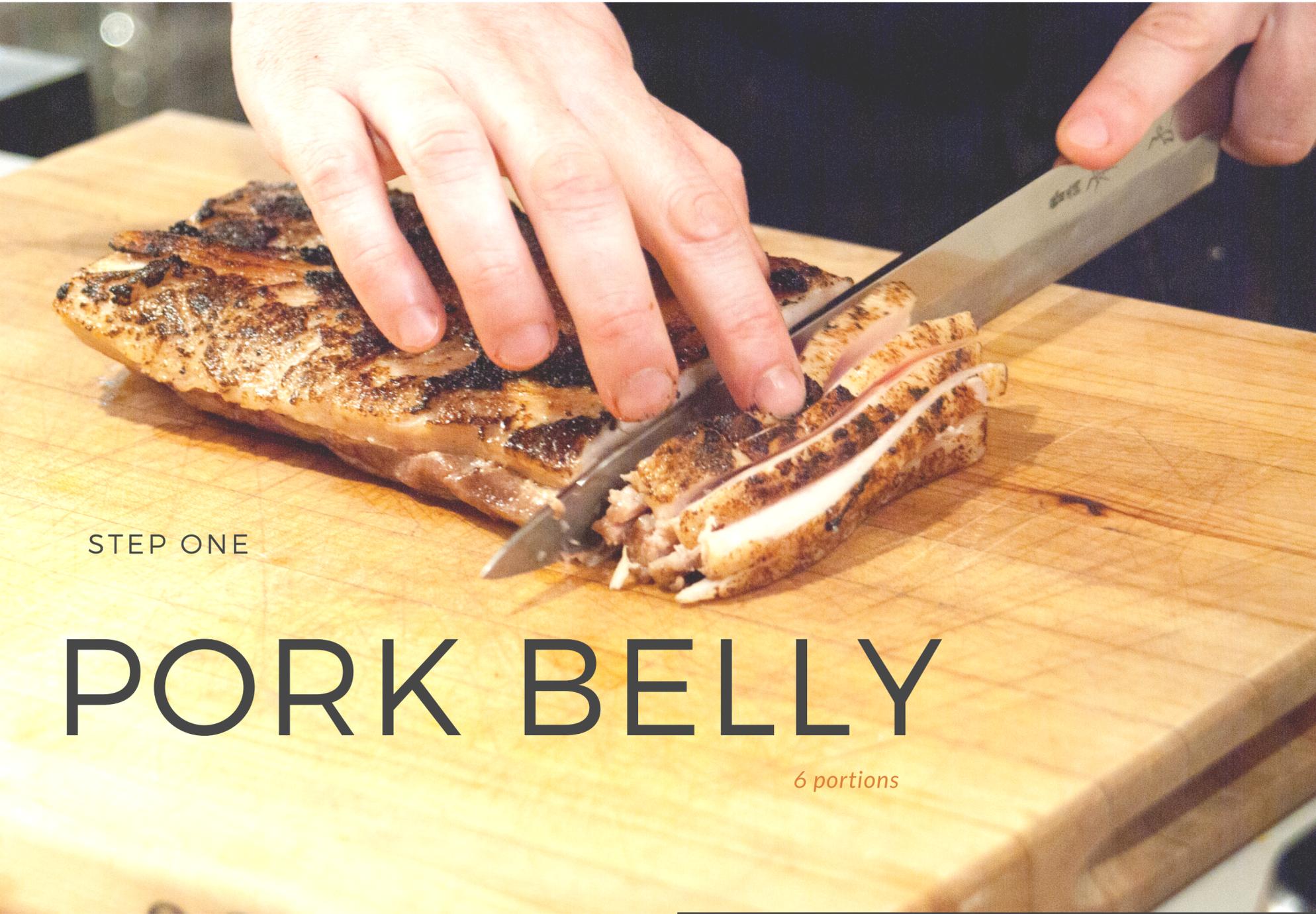


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PORK BUNS

FROM START TO FINISH IN THE OLISO SMARTHUB





STEP ONE

PORK BELLY

6 portions

1. Cut off 1/3rd of the pork belly.
2. Sear in a pan fat side down until brown and rendered. Remove from pan and remove the fat
3. Add chopped ginger and brown slightly.
4. Add chopped garlic and brown slightly
5. Deglaze pan with Sake and Mirin and reduce by 1/3rd
6. Add the soy sauce, water, and pork belly back to the pot. and bring up to a simmer.
7. Pour mixture into a Vac Snap Bag. Add the Browned Pork belly to the bag and seal. Place in the Frisper. Hang the bag off of the side of a counter to keep the mixture to the bottom of the bag when removing air.
8. Preheat the water bath to 168F
9. Take the other 2/3rds of the belly and liberally season it with salt, sugar, and pepper.
10. Place the belly into a Vac Snap Bag and seal. Place in the Frisper and remove the air.
11. Add both pork bellies to the hot water bath and cook for 12 hours.
12. Remove the pork bellies from the bath.
13. Remove the seared belly from the bag and reserve the liquid (This liquid is known as Tare. This is going to be added to the Ramen). Cut the meat into large lardons. This is the meat for the pork buns.
14. Remove the second belly from the bag and reserve. This is the meat for the Ramen.

Ingredients

Pork belly	5 lbs
Salt	As needed
Sugar	As needed
Pepper	As needed
Sake	½ Cup
Mirin	½ Cup
Soy Sauce	¾ Cups
Ginger - Rough chop	¼ Cup
Garlic - Rough chop	3 cloves
Water	½ Cup
Honey	2 Tbls



STEP TWO

PORK BUNS

24 buns

1. Fill the water bath 1/3rd of the way with water. Preheat the bath to 115F
2. In a mixing bowl combine the yeast, sugar, salt, and flour.
3. In a separate bowl, combine the water, milk, + egg yolks.
4. Combine the wet and dry ingredients and mix until a shaggy mass is formed. Remove the dough from the bowl and knead for 12 minutes
5. Lightly oil a bowl and place the dough in the bowl and cover the bowl with plastic wrap. Place the bowl in the water bath and proof until it doubles in size ~45 minutes.
6. Punch down the dough and proof for 30 more minutes
7. Drain the water and add the steamer rack. Add 4 inches inch of water to the bath. Preheat the bath to 194F.
8. Punch down the dough and portion into small balls golf ball shapes 1.8oz/ 50g
9. Using a rolling pin, roll the dough into a flat oval shape 1/4inch thick. Place a small piece of cut parchment on the bun and fold in half
10. Place the buns onto the steamer in the water bath and steam for 12 minutes.
11. Remove the buns from the steamer and reserve cold.

Note: The buns can be frozen and stored for a later use.

Ingredients

Instant yeast/active dry	2 Tbsp.
All purpose flour	24 oz.
Sugar	4 Tbsp.
Salt	2 tsp.
Water, warm	½ Cup
Milk, warm	1 Cup
Egg yolk	2
Baking powder	½ Tsp
Canola oil	As needed

PORK BUN ASSEMBLY



STEP 1

GET READY

Thinly slice 1 bunch of scallions

Place the Oliso Hub on the induction base with water. Heat to 194F.

STEP 2

GET COOKING

Add the pork meat in the bag into the bath.

Place the buns on top in the steamer.

Cook for 6 minutes or until warm.

STEP 3

GET IN YOUR BELLY

Serve the warm buns with the belly, Sriracha Mayo, Pickled Vegetables, and thinly sliced scallions.

RAMEN

coming to your inbox
next week

