

**COINTREAU**

## COINTREAU PINK



THE CHEF

Original creation by  
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Recipe for 10 people  
Preparation time: 20 minutes  
Cooking time: 3 heures

### INGREDIENTS

1 full pork belly  
300 g caster sugar  
2 onions  
1 garlic  
5 g Sichuan pepper  
25 cl soya sauce  
1 bay leaf  
50 cl water  
30 cl **Cointreau®** 60% vol.  
2 oranges

### PREPARATION

1. Rinse the pork belly under clear water, peel and chop in big pieces onions and garlic. Cut the oranges into three parts
2. Strip the top fat of the pork belly with a sharp knife blade.
3. In an oven tray, spread the onions, garlic, bay leaf and sugar. Add the pork belly.
4. Sprinkle with water, 25 cl of **Cointreau®**, then add the soya sauce. Finish by the Sichuan pepper.
5. Bake in the oven at 140°C for 3 hours without covering.
6. When all is cooked, take out the bones by hand and strain the sauce.
7. Add the remaining of **Cointreau®** (5 cl) and serve the sauce in a separate pot.
8. Serve the pork belly in a serving tray with roasted potatoes or green vegetables.