

RECIPE CARD

BY CHEF *Salvador Cargouia*

FILIPINO LECHON BELLY (CRISPY ROASTED PORK BELLY)

Crispy skin outside, juicy and flavorful inside.

INGREDIENTS

For the pork:

- 2–3 lbs pork belly (skin on, slab style)
- 1 Tbsp salt
- 1 Tsp black pepper
- 1 Tbsp soy sauce
- 1 Tbsp oyster sauce
- 1 Tbsp garlic (minced)
- 1 small onion (chopped)
- 2 stalks lemongrass (pounded)
- 2–3 bay leaves

For the inside stuffing (optional but recommended):

- Extra garlic
- Green onions
- Lemongrass
- Chili (optional, for a little heat)

PROCEDURES

1. Prep the pork

- Pat the pork belly dry, especially the skin (this is key for crispiness)
- Score the meat side lightly (don't cut through the skin)
- Season – Rub salt and pepper all over
- On the meat side, add soy sauce, oyster sauce, garlic, onion, lemon grass, and bay leaves
- Let it marinate at least 2 hours (overnight is better)

2. Roll

- Roll the pork belly tightly (like a log, skin on the outside)
- Tie with kitchen twine to hold shape.

3. Cooking Method (Oven)

- Preheat oven to 350°F
- Place the pork belly on a rack (skin side up)
- Roast for 1½ - 2 hours

For crispy skin

- Increase heat to 425–450°F
- Roast another 20–30 minutes until the skin is blistered and crispy

Alternative (Air Fryer Finish)

- After roasting: Slice into portions
- Air fry at 400°F for 10–15 minutes for extra crunch

- ✦ Serve With
- Liver sauce (Mang Tomas style)
 - Spiced vinegar (toyomansi or suka with garlic & chili)
 - Steamed rice

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