

Pork Belly Pizza



This recipe was used on
Sanreyano Spirits'
"A 90 Second Slice of Business"
Episode #2

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Toppings

- *Butter Maple BBQ Sauce
- *Pork Belly (*tear into smaller pieces*)
- *Granny Smith Apple (*Sliced thin*)
- *Caramelized Onions (*Use some of the liqueur after onions are translucent, and cook until soft and caramel in color*)
- *Shredded Cheddar(Mild) Cheese
- *Crumbled Goat Cheese
- *Shredded Mozzarella

Pizza Dough *Makes 2 Large Pizzas (16")*

Ingredients

- 2 1/2 cups all purpose flour
- 1 1/2 cups bread flour
- 1 packet dry yeast
- 2 cups cold water
- 1 1/4 teaspoon salt
- 1teaspoon white vinegar
- 1 tablespoon extra virgin olive oil
- 1 teaspoon honey
- 1 tablespoon brown sugar

Instructions

Mix the flour and yeast together. In a separate bowl mix the rest of the ingredients. Blend the liquid and flour together and transfer to a bowl that is coated with olive oil. Let rise for 1 hour. Punch down and transfer to a floured counter top. Knead the dough and separate into two balls (the more you knead it, the more elastic and chewy it will be). If using a traditional pizza pan, pre-heat oven to 475 degrees. Sprinkle cornmeal on the pan, form pizza, and add toppings. Cook for 10-15 minutes until crust is golden. NOTE: For a crispy crust, line the pan with parchment paper first, and add your cornmeal. After 10 minutes, transfer the parchment paper and pizza to the oven rack for a few minutes or crust is golden brown.

Grilled Pork Belly

You will need a disposable aluminum pan and a wire rack.

Ingredients

- 1 pork belly (5-8lbs).
- 1/3 cup dry rub (*mix of light brown sugar, onion powder, garlic powder, cumin, & smoked paprika*)
- 3 Tablespoons of Extra Virgin Olive Oil
- 1 stick of unsalted butter and 1/4 cup light brown sugar (*cut into 8th inch slices*)
- Butter Maple BBQ Sauce

Instructions

Start your grill. I get it up to 300 degrees with an apple wood for smoke. Cut the pork belly into 2-3 inch cubes, coat with the olive oil and dry rub. Place fat cap side down on the wire rack and cook on indirect heat for 2 hours. Place cubes into the aluminum pan and sprinkle with the brown sugar and butter. Cover with foil and put back on grill (indirect heat) for another 2 hours. Remove the foil and cover with the BBQ Sauce. Cook for another 10-15 minutes, let rest, and enjoy!!!

NOTE: You will have a lot of extra pork belly. It is great in breakfast sandwiches or just to eat!

NOTE: This recipe will still be delicious if you use pre-cooked pork belly and dough from the super market. Im just crazy.

Brian Carey

Sauce

Double this recipe if you are making your own Pork Belly

Butter Maple BBQ

- 1/4 Coffee Liqueur
- 1 cup BBQ Sauce (*If you don't make your own, Sweet Baby Rays works great*)
- 4 tablespoons butter
- 1/3 cup Maple Syrup

Instructions

On medium heat, put the coffee liqueur, BBQ sauce, butter, and maple syrup in a sauce pan. Cook until the mixture reduces down and becomes thick. This sauce should only take 5-10 minutes to make and will cover 1 large pizza (2 if you brush on thin).

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