

Pork belly stuffed with tramezzini and Emmental



> 30 Min.



Normal



Zubereitung

1. Cut the pork belly rind into diamonds and rub mustard in.
2. Cut a pocket lengthways in the pork belly.
3. Cut the tramezzini and **GOLDSTEIG Emmental** into small cubes.
4. Fry the tramezzini cubes in a pan with **GOLDSTEIG Butter** until golden brown and place on kitchen roll so that the butter is soaked out of the cubes again.
5. Mix the tramezzini cubes with the Emmental cubes and fold in the chopped thyme.
6. Stuff the mixture into the pork belly and close the opening with a toothpick. Place the stuffed pork belly in a roasting tin and top up with meat stock.
7. Place the roasting tin in the centre of the oven and cook at 140°C for about 75 minutes.
8. Let the crust crack open at 250°C for about 10 minutes at the end.

Zutaten



For 4 people:

- 1 kg pork belly with rind
- 200 g **GOLDSTEIG Emmental Cheese Block**
- 100 g tramezzini
- 2 spoons of mustard
- 100 g **GOLDSTEIG Butter**
- 1 sprig of chopped thyme
- 500 ml meat stock

