Pork belly

By Peishun He

Note by note cuisine:

- Name of the dish: ruby belly
- Description: 4 layers: 'skin', 'fat', 'gelatin', 'meat'. Looks savory, rich, but in fact sweet and refreshing
- Ingredients:
 - Skin: starch, butter, orange flavor
 - Fat: egg white powder, oil, sugar, cucumber flavor
 - Gelation: gelatin, water, lemon flavor
 - Meat: plant tissue (carrot? Watermelon edge?), gluten, pomegranate flavor, red color, water
 - Sauce: sugar + starch + MSG (or other things)
- Picture:



Original idea: pork belly