

Cooking the Pork Belly:

- Place the seasoned pork belly cubes on a wire rack or a baking sheet lined with aluminum foil.
- Position the rack or baking sheet in the preheated convection oven.
- Cook the pork belly for approximately 2.5 to 3 hours or until the cubes become tender and have a crispy exterior.
- Every 30-45 minutes, turn the cubes with tongs to ensure even cooking and browning.

1. Adding the Barbecue Sauce (optional):

- If desired, you can add barbecue sauce to the pork belly burnt ends during the last 20-30 minutes of cooking.
- Brush the sauce over the cubes, coating them evenly on all sides.
- Continue cooking until the sauce becomes sticky and caramelized.

2. Resting and Serving:

- Once cooked, remove the pork belly burnt ends from the oven.
- Let them rest for a few minutes to allow the juices to redistribute and the flavors to meld.