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# Grilled Calamansi Liempo

Developed by NYC-based Chef LJ Almendras, this Filipino grilled pork belly (aka Liempo) perfectly combines the mellow acetic tones of sugarcane vinegar, strong tartness of calamansi, and sweetness of cane sugar. Served with a spicy calamansi dipping sauce, this is the perfect recipe to welcome the summer grilling season!

Made in partnership with Pika Pika, a maker of Filipino sauces and spreads crafted to inspire joy in everyday moments, through the vivid flavors of the Philippines.

<b>20</b> MINUTES	<b>4</b> SERVINGS
<b>10</b> INGREDIENTS	 SPICE LEVEL

# Grilled Calamansi Liempo

## INGREDIENTS

For the marinade:

- 3 tbsp Pika Pika Calamansi Marmalade
- 1/4 c sugarcane vinegar
- 1/4 c fish sauce
- 6 garlic cloves, peeled and smashed
- 5 bay leaves
- 1 tbsp black peppercorns
- 1 1/2 lb pork belly, in 1/4 inch slices

For the dipping sauce:

- 1 tbsp Pika Pika Calamansi marmalade
- 1 tbsp sugarcane vinegar
- 1 tbsp fish sauce
- 1 garlic clove, minced
- 1/4 tsp black peppercorn, ground

For serving:

- 2 Roma tomatoes, halved
- 1 c rice, cooked

Optional garnish:

- Sea grapes

## DIRECTIONS

1. In a bowl, mix all marinade ingredients until calamansi marmalade is fully dissolved.
2. Toss pork belly into the bowl and massage each slice to fully coat with the marinade. Cover bowl with plastic wrap and leave to marinade for an hour or overnight.
3. In a bowl, mix all dipping sauce ingredients. Set aside.
4. Start a grill until hot. Lay slices of pork belly onto the grill. Make sure to avoid direct flame contact with the meat while cooking. Cook to 145° F, roughly 5 mins on each side. Flip and turn each slice until desired char. If using the oven, preheat to 450° F. Lay slices of pork belly into a sheet tray with a rack. Flip and turn until desired char.
5. Lay halved tomatoes with skin side up on the grill. Flip and turn until desired char.
6. Plate pork belly and pour some of the dipping sauce onto each slice. Serve with jasmine rice and grilled tomatoes.



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