

## *Pork Belly Slow Cooked In Cider*



### **INGREDIENTS**

#### **Serves Four**

- 750g Piece pork belly rind removed, fat scored to give crisscross effect
- Thyme, rosemary, bay leaf and sage
- 6 Garlic cloves
- 1 Onion
- 10 Black peppercorns crushed
- 500ml Dry cider
- 1 Savoy cabbage
- 3 Pieces of streaky bacon chopped
- 160g Butter
- 1/2 Butternut squash
- Red wine sauce for 4 people
- 4 Large potatoes

### **METHOD**

- Marinade pork in cider, half an onion roughly sliced, bay leaves and few sprigs of thyme, rosemary and sage. Make sure the cider covers the meat and store in the fridge for 3 days.

- To cook pork simply transfer to a roasting tray along with cider, herbs and onion. Roast at 190c for 15 minutes before dropping heat to 150c and cook out for 2-2 1/2 hours, until a knife goes through without resistance. Lift out of liquor and keep meat warm. Pass and reduce cooking liquor to reduce to 25% add red wine sauce base and cook down to correct consistency, pass again and reserve.
- While pork is cooking, peel off outside leaves (8) of cabbage and boil in salted water until cooked through. Chill in iced water and trim out stalk with V cut. Slice down the remaining cabbage and onion. Sweat onion down in 40g butter, add chopped bacon and cook out. Add cabbage, a few sprigs of thyme and sweat down; you may need to add a splash of water where required to stop it colouring. Cook out until cabbage is soft before chilling.
- Cut potato into a neat cuboid shape (I have been home schooling with my daughter and learning about shapes!!), before using peeler to bevel edges down as this will stop them burning. Seal in pan with 40g butter to colour faces, before cooking in roasting tray with chicken stock for 15-20 minutes until knife passes through with no resistance. Lift out of stock and keep warm.
- Dice squash and roast in oven with few sprigs of herbs and 40g butter. When soft lift out herbs and discard before pureeing squash in blender.
- To shape cabbage ball place leaf on double layered cling film, bend it slightly so that the stalk part is covered by other side and spoon in cooked cabbage mix. Lift up cling film and form cabbage ball before spinning around in cling film to tighten into a cabbage ball. Poke couple of holes with a knife at the top to let the steam out.

## **TO SERVE**

- Cut pork into portions and place under grill to colour and warm. Heat and colour potatoes under grill.
- Heat squash purée in microwave or in pan on stove. Heat cabbage balls in microwave, remove cling film but take care as they will be very hot.
- Heat sauce and finish with remaining butter whisked in.
- To plate, place spoon of purée on plate and use back of spoon to shape. Lift on potato, cabbage and pork. Dress with jus and enjoy.

## **WINE PAIRING**

The Club's Head of Beverage Adriana Valentini recommends the following wine to accompany this recipe:

***Max Ferdinand Richter Mulheimer 'Zeppelin' Riesling, Mosel, Germany, 2019.***