

SLOW COOKED CHILI SPICED PORK BELLY

This pork belly recipe is by our friends at Australian Pork and it lends itself to also being served sliced on a large platter for entertaining. The Pork belly can also be roasted without soaking if you are short on time.

INGREDIENTS

- 1kg pork belly, rind off
- 1 litre water
- 50g sea salt
- 200ml cranberry juice
- 250g plum sauce
- 2 red chillies
- 150g white sugar
- 4cm piece ginger, roughly chopped
- Olive oil

METHOD

1. Score the fat on the pork belly and trim.
2. Combine the salt and water together and whisk to dissolve.
3. Place the pork belly into a shallow non-metallic dish. Pour over the salted water, cover and allow to sit covered in the refrigerator for 8-24 hrs.
4. Remove belly from the water and pat dry.
5. Sprinkle the fat side with a little flaked sea salt and place into a baking dish with the cranberry juice. Cook in the preheated oven for 1 ½ hours.
6. Remove and allow to rest.
7. Combine the plum sauce, chili, white sugar and pan juices into a small saucepan and stir over a low heat until sugar is dissolved. Simmer for 10 minutes.
8. Cut the pork belly into squares. Heat a frying pan over a medium-high heat with a little olive oil for 1-2 minutes. Place the pork belly squares into the pan, fat side down and sear for 2 minutes. Turn and brown on the other side. Drizzle over a little sauce to glaze.
9. Serve on individual plates with baby bok choy and a vegetable spring roll in a pool of chili spiced plum sauce.



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