



READY TO COOK
BY HARRIS FARM

CHRISTMAS STUFFED PORK BELLY WITH COUSCOUS, CHORIZO, RAISINS AND SAGE



PREP
35 min



COOK
2½ hrs



SERVES
4

INGREDIENTS:

- > 1 Pork Belly Portion
- > 1 Cup Couscous
- > ½ Brown Onion
- > ¾ Cup Raisins
- > 2 Garlic Cloves
- > ½ Lemon
- > ¼ Fennel
- > ½ Bunch Grapes
- > 120g Chorizo
- > ¾ Cup Walnuts
- > ½ Bunch Sage

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Vincotto
- > Salt and Pepper
- > Water

METHOD – GET COOKING!



1 Pat dry the pork belly, sprinkle salt over the skin and leave out the fridge for 2 hours. Bring a kettle with water to a boil.

Cut the chorizo into small pieces. Roughly chop the walnuts. Pick and finely chop the sage, reserving the six largest leaves for garnishing. Finely dice the onion and fennel. Finely chop the garlic. Set all ingredients aside.

Place the couscous into a mixing bowl, season with salt and pepper. Add 1 cup of boiling water, quickly stir and cover with clingwrap for 3 minutes. Remove clingwrap and fluff using a fork until it is separated and fluffy.

2 In a large pan on high heat, drizzle olive oil and sauté the chorizo for 1-2 minutes until golden. Add the onion and fennel and sauté further for 2 minutes. Add the garlic, sage and raisins and cook for another 2 minutes. Turn down heat to medium, add the walnuts, stir through and turn off heat.

Mix the couscous and chorizo soffrito together. Season with vincotto or caramelised balsamic, salt and pepper. Add the zest of ½ a lemon, mix through and set aside.

3 Preheat the oven to 160°C. Pat dry the pork belly using paper towels. Score the skin with 2-3 mm deep slices at 1-2 cm intervals.

Place the pork skin side down and butterfly the flesh of one side of the belly. Season with salt and pepper. Add 1 cup of the stuffing into the cavity, pressing firmly. Reserve the rest for later. Roll the pork belly and secure with 5 strings of butcher's twine.

Place the pork log on a roasting rack with a lined baking tray. Rub the pork with salt and olive oil. Cook in the oven for 1½ hours. Turn the heat up to 200°C and cook further for 30 minutes.

Place the grapes on a lined baking tray. Drizzle with olive oil and vincotto, toss and cook in the oven for 15 minutes until softened. Set aside.

4 Turn the oven to grill function and cook the pork for approximately 5 minutes until skin bubbles. Roll the pork and repeat on all sides until all the skin is bubbled and crackling. Remove from oven and set to rest for 10 minutes before slicing.

Serve slices of stuffed pork belly with the remaining couscous stuffing on a platter, together with the roasted grapes. Drizzle with vincotto and garnish with remaining sage leaves.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Prepare the pork the day before and leave it uncovered in the fridge. It helps to dry the skin to make better crackling.
- Add ½ a cup of wine to the chorizo soffrito while cooking until reduced by around ¼.
- Keep an eye on the pork, make sure it is not too close to the grill because it burns easily.
- You can serve pork belly with a side of green beans.
- Fry the 6 whole sage leaves on medium-high heat with vegetable oil for 30 seconds until vibrant green and crispy, set aside on paper towel.

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FEEDBACK OR QUESTIONS?

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