



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





INGREDIENTS:

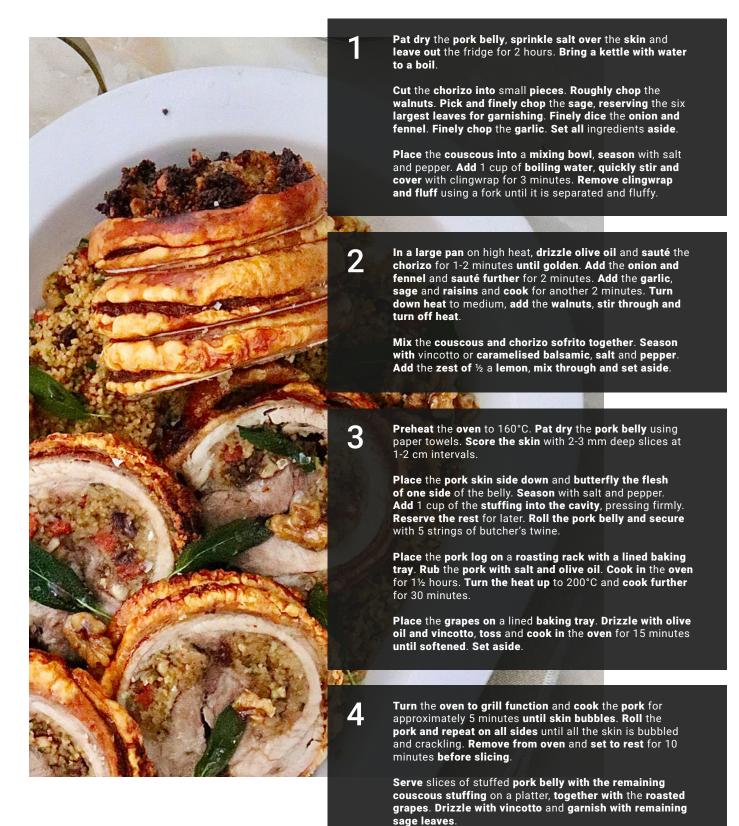
- > 1 Pork Belly Portion
- > ½ Brown Onion
- > 2 Garlic Cloves
- > ¼ Fennel
- > 120g Chorizo
- > 3/4 Cup Walnuts
- > 1/2 Bunch Sage

- > 1 Cup Couscous
- > 34 Cup Raisins
- > ½ Lemon
- > ½ Bunch Grapes

- WHAT YOU'LL NEED FROM YOUR PANTRY:
 - > Olive Oil
 - > Salt and Pepper

- > Vincotto
- > Water

METHOD - GET COOKING!



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 sofrito while cooking until reduced by around ¼.
- Keep an eye on the pork, make sure 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.



FEEDBACK OR QUESTIONS?

Shoot us an email at: online@harrisfarm.com.au