

STAR OF THE NORTH

GOURMET BUTCHER

Personalised Service, Quality Products, from Our Family to Yours.

SLOW COOKED PORK BELLY

2KG PORK BELLY – DEBONED & SCORED (USE BONES IN COOKING)

2 GARLIC CLOVES

PINCH GROUND CLOVES

½ TSPN CARAWAY SEEDS

½ TSPN DRIED CHILLI FLAKES

2 TSPNS THYME LEAVES

2 TBLSPNS OLIVE OIL

1 TBLSPN LEMON JUICE

2 RED ONIONS, SLICED THICKLY

PLACE GARLIC, CLOVES, CARAWAY SEEDS, CHILLI, THYME & SEA SALT IN MORTAR & PESTLE – CRUSH TO PASTE.
STIR IN OLIVE OIL AND LEMON JUICE.

RUB THE MARINADE OVER PORK AND STAND AT ROOM TEMP 30 MINS.

PREHEAT OVEN TO 220°C.

ARRANGE ONION SLICES IN BASE OF ROASTING DISH AND SIT PORK ON TOP.

ROAST 30 MINS THEN REDUCE TO 170°C FOR FURTHER 2 ½ HOURS. (BONES THEN BELLY)

REST, UNCOVERED 15 MINS, THEN CUT INTO SLICES TO SERVE.

CURRAMBINE

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