

TAILS & TROTTERS

Roast Pork Belly

Time: 3-4 hours

Serves: 3-4

*2lb Pork Belly, boneless, skin-on
2 heads garlic, halved horizontally
1 cup white wine
1/4 cup dates, pitted & chopped
salt & pepper to taste*

*3/4 cup chicken (or other) stock
6-8 fresh thyme sprigs
olive oil
8 oil-packed sun-dried tomatoes*

1. Preheat oven to 350°.
2. Lay belly flat on a chopping board. Score skin evenly in a criss-cross pattern with a sharp knife. Turn belly skin-side down and butterfly the belly & open out so that the belly is evenly thick throughout. Rub with olive oil, salt & pepper.
3. Place garlic, halved side up, on a lightly oiled roasting tray and scatter over thyme sprigs. Lay belly on top, fat side up. Rub skin with olive oil, salt & pepper. Pour 1/2 cup white wine around belly. Cover with foil & bake for 1.5 hours.
4. Remove foil, baste with juices, and bake, uncovered, for another 1/2 to 1 hour until tender. Continue to baste occasionally.
5. When tender, transfer belly to chopping board and allow to cool. When cool enough to handle, transfer to roasting pan. Place another pan on top of belly and weigh down; chill for 3 hours, or overnight to set its shape.
6. Pour off juices from roasting tray, and deglaze with 1/2 cup white wine, crushing heads of garlic with spoon. Simmer with dates & sun-dried tomatoes until reduced by half, then add chicken stock; continue to simmer until reduced & thickened. Strain through a fine sieve, pressing on garlic pulp with the back of a ladle. Salt & pepper to taste.
7. When belly is set, heat oven to 450°.
8. Cut pressed pork into portion-sized squares and pat skin dry. Place in roasting pan, skin-up, and drizzle with olive oil & salt. Roast 15-20 minutes until skin is golden & crisp. Rest for 5 minutes & serve with gravy.

adapted from Gordon Ramsay's F-Word