



Rutland, Steady, Cook!

The Olive Branch's Slow-roast Pork Belly

Ingredients

12kg Pork Belly Strips, sealed in a hot pan
3 bulbs of Fennel, quartered
4 Long Shallots, halved and fried
2 Cloves of Garlic, crushed
2 Bay Leaves
1/4 Cinnamon stick
1 Lime, sliced
500ml Bottle of Cider
2 Dessert Apples, quartered and cores removed
4 Sweet Potatoes

Method

1. Place all ingredients except sweet potatoes into a roasting tin and lay pork belly strips on top, using vegetables as a trivet.
2. Cook in a pre-heated oven at Gas Mark 1-2 (145°C) for 3-4 hours (until pork is really tender).
3. Halfway through the cooking, place four sweet potatoes on a layer of rock salt in a baking tin, then sprinkle with more rock salt, a drizzle of oil (we use Welland Valley rapeseed oil) and a sprig of thyme.
4. Bake the potatoes.
5. When all cooked, remove from oven and serve with a side dish of fresh spinach, washed and drizzled with rapeseed oil and lemon juice.

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The Olive Branch's Slow-roast Pork Belly
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#RutlandSteadyCook

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The Olive Branch. Clipsham

