

Roast pork belly with apple vincotto

Serves 4

Ingredients

2 heads garlic
4 sprigs thyme
800g piece pork belly, skin on, bones removed
600ml water
2 large Sebago potatoes, peeled
2 tablespoons warm milk
250g butter, diced
Salt & pepper
4 tablespoons apple vincotto

Method

- Pre heat the oven to 120 ° C.
- In a deep roasting pan, split the garlic heads in half and place on the bottom of the tray. Sprinkle the thyme, salt & pepper over the garlic.
- Season the pork with salt & pepper and place on top of the garlic, skin side up. Add 600ml of water to the tray and tightly wrap the tray with tin foil.
- Cook for 4 hours. The pork should be starting to fall apart. Remove from oven and cover with tin foil. Allow to cool to room temperature.
- Cook the potatoes for 25 minutes in boiling salted water. Test with a knife, if it slides in without resistance, they are cooked. Immediately mash with 90g butter.
- Mix any visible butter into the purée with a wooden spoon.
- Place purée back on to a low heat, add 1 tablespoon of the milk & whisk for 3-4 minutes.
- Add the remaining butter, a quarter at a time, whisking rapidly. If the butter starts to separate, the purée is too hot. Remove from the heat, beat in another tablespoon of milk and whisk hard to bring it together.
- When all the butter is incorporated, check the seasoning, add salt if necessary, keep warm until ready to serve.
- To serve, pre heat the oven to 200 ° C.
- Cut the pork into 4 equal pieces and place on a tray, place in the oven and cook for 10-12 mins or until the skin is crispy, being careful not to dry the pork out.
- Pour a tablespoon of apple vincotto on each plate and brush with a pastry brush across the plate.
- Place a piece of pork on top of the vincotto and 2 tablespoons of mashed potato on the side.

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