



Slow Cooked Pork Belly with Caramelised Apples

Serves 4

1kg pork belly	2 cups chicken stock
250 ml dry white wine	2 tsp. olive oil
½ cup caster sugar	2 tsp lemon juice
2 Granny Smith apples peeled, cored and cut into wedges	

Marinade:

2 ½ tbs peanut oil	4 shallots finely chopped
4 cloves garlic finely chopped	2 tbs finely chopped ginger
2 stalks lemongrass (white part only) finely chopped	
2 fresh Birdseye chillies seeded and finely chopped	
2 tbs fresh coriander finely chopped	½ cup palm sugar grated
4 star anise	½ cup light soy sauce

For Marinade – Mix together peanut oil, shallots, garlic, ginger, lemongrass and chillies and cook over medium heat for 5-6 minutes until all soft. Add remaining ingredients bring to boil then remove from heat and let cool.

Remove skin from pork belly and score fat. Place in a glass dish, pour over cooled marinade, cover and let stand for 24 hours in refrigerator turning once. Transfer pork to a baking dish, pour over marinade, stock and wine, cover and cook on 150°C for 3 hours turning once. Cool pork in cooking liquid and refrigerate until completely cold. Remove pork and cut into 2 cm thick strips. Remove all solidified fat from cooking liquid and pour into saucepan and bring to boil and simmer for 15 minutes or until reduced by 2/3rd. Strain and keep warm. Heat olive oil in pan and panfry pork slices on both side till lightly browned. Place caster sugar in heavy based pan and cook over low heat until lightly caramelised. Add apple wedges and toss until coated in caramel, then cook over gentle heat until apples are just done without being too soft. Add lemon juice and stir.

Serve pork slices on a bed of potato mash with sauce spooned over and caramelised apple wedges on the side.