

Roast pork belly with verjuice and Seville marmalade glaze

By Maggie Beer

15 minutes

Prep time

3 hours, 30 minutes

Cooking time

8 Servings

Serves



INGREDIENTS

- 1 large clove garlic, chopped
- Sea salt flakes
- 1 tablespoon minced ginger
- 1/3 cup (115 g) Seville marmalade
- 2 tablespoons verjuice
- 2 tablespoons extra virgin olive oil
- 2kg free-range pork belly, skin removed
- 1 tablespoon freshly ground black pepper

METHOD

1. Using the flat of a large knife blade, crush the garlic and 1 teaspoon of salt to form a paste.
Combine the garlic paste, ginger, marmalade, verjuice and olive oil in a bowl to make the glaze.
2. Place the pork belly onto a paper lined multi-purpose tray, season with pepper and salt.
Pour the glaze over the pork and let stand for 10 minutes.
3. Pre-heat oven on Moisture Plus at 130°C with 3 bursts of steam. Follows the prompts for using Moisture Plus.
4. Place the pork into the oven on shelf position 2 and roast for 3 hours and 30 minutes, releasing the bursts of steam as follows:
 - First burst of steam: immediately
 - Second burst of steam: after 40 minutes
 - Third burst of steam: after 1 hour and 20 minutes
5. Remove the pork from the oven and rest for 15 minutes in a warmer drawer on food setting 3.
6. Carve and serve with rapini (a peppery green vegetable that tastes somewhere between turnip and broccoli) or any other robustly flavoured green vegetable.