



# Twice Cooked Belly Pork with Apple Cider and Roasted Apple Slices

## INGREDIENTS

- 1kg belly pork piece, well scored
- 2 cups apple cider – or apple juice
- 2 apples, cored, and quartered
- 4 cloves

## METHOD

1. Preheat oven to 150°C.
2. Place the belly in a small baking tray, skin side up.
3. Pour over cider or juice and place apples and cloves alongside.
4. Cover tightly with a sheet of foil and bake at 150°C for 3 hours.
5. Remove the cloves and strain the juices into a saucepan and simmer gently to thicken into an apple gravy/sauce.
6. Meanwhile increase the oven temperature to 180°C.
7. Rub some salt and oil into the surface of the pork and roast the belly until top crackles and browns.
8. Allow to rest 10 minutes, slice and serve with the apple segments, mashed potatoes and a green salad.
9. Pour over the apple gravy or serve alongside.

100% NZ PORK

Serves 4

Preparation Time – 10 minutes

Cook time – slow cook 3 hours, fast roast 15 minutes

## Hint/tips

- Instead of the apple cider or apple juice use pineapple juice and add 1 tbsp 5 spice powder and 4 star anise.
- Instead of apples serve with char-grilled pineapple slices.

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