

Slow Roast Pork Belly

with thyme, butter, white wine and peaches. Serve with mashed or boiled potatoes.

Ingredients

- 1.5kg belly of pork
- 3 fresh ripe peaches or 6 tinned peach halves
- 100g butter
- 1 tbsp chopped fresh thyme
- 4 large carrots
- 2 large red onions
- 2 large leeks
- 4 parsnips
- 4 cloves garlic
- 1 OXO Vegetable stock cube
- 400ml white wine

Serves 6

Handy hints

For best results try and use unoaked white wine in this dish.



Method

1. Blitz ½ a ripe peach (keep the rest for later) with a tbsp of thyme, 100g butter, salt & pepper.
2. Take a 1.5kg belly joint of pork, with a sharp knife make an incision in the side of the meat right across one of the fat layers and fill with your thyme, butter and peach mix.
3. Tie the joint back together; score the skin with a sharp knife rub with a little oil and salt.
4. Put the pork onto a rack in an oven tray and put into an oven pre-heated to 200°C turn down immediately to 180°C and leave for 1 hour.
5. Meanwhile, peel the carrots, halve lengthways and cut into 1 inch pieces, peel and quarter the onions, halve lengthways the leeks, wash and cut into 3 pieces, peel and quarter the parsnips, stone and quarter the other peaches and bash (but leave whole) 4 garlic cloves.
6. Bring to a simmer 400ml white wine with 300ml of water and your OXO Vegetable stock cube.
7. After an hour, remove the pork from the oven (and turn down to 160°C). Take the pork out of the tray and if there is a lot of fat, pour some off. Add all your veg and coat well in the oil in the pan, then place your pork on top of the veg (tuck the thinner pieces of the parsnips under the joint) pour over the wine and stock and put back into the oven to roast for a further 2 hours.
8. When cooked, rest the pork for at least 15-20 minutes in warm place and serve sliced with the veg and the juices from the pan.

