



Roast Belly of Pork with Beetroot tzatziki.

A very versatile and affordable dish to serve in the Autumn/Winter. The pork belly is rich, lightened with a beetroot tzatziki and fresh crunch from cavolo nero. The onions at the base of the pork are integral – always serve them.

INGREDIENTS

FOR THE PORK

4 large Spanish onions, peeled and sliced into thick rings
6 cloves of garlic, peeled and sliced
Fresh sage
3 bay leaves (fresh if possible)
3 sticks of cinnamon
3.5 kg pork belly, skin and bones removed
½ tbsp (20g) Knorr Professional Chicken Paste Bouillon dissolved in 350ml boiling water
350ml cider
1 tsp mixed spice
Salt and black pepper
3 tbsp golden brown sugar

FOR THE BEETROOT TZATZIKI

1.5 kg beetroot, cooked
2 Granny Smith apples, peeled, cored and grated
400ml Greek yoghurt
2 tbsp red wine vinegar
2 tbsp honey
3 tbsp creamed horseradish
Salt and black pepper

METHOD

FOR THE PORK:

- Preheat your oven to 150°C.
- Lay the onions on the base of a gastro tray to form a trivet, then scatter over the garlic, sage, bay and cinnamon.
- Lay the pork on top, skin side up.
- Pour the Knorr Chicken Stock around the pork followed by the cider.
- Dust the mixed spice evenly on top of the pork then season with salt and pepper.
- Cover tightly with foil and cook for 3 hours until completely soft and tender.
- Remove the foil then scatter the sugar over the top.
- Turn up the oven to 200°C then cook the pork for a further 20 minutes or so until glazed and golden.

FOR THE BEETROOT TZATZIKI:

- Peel and grate the beetroot then mix with all the rest of the ingredients.
- Check the seasoning.
- Serve with the pork at room temperature along with the onions, and some Cavolo Nero dressed with rapeseed oil and vinegar.

CHEF'S TIP:

The pork can be cooked up to two days before, portioned then reheated in its stock when needed. Keep any leftover juice to make a mustard/cider sauce for your Sunday roast – it's like gold!

