
Roasted Pork Belly

INGREDIENTS

300g pork belly
250ml apple juice
500ml chicken stock
star anise
bay leaf
5 peppercorns

METHOD

- Place pork belly on a baking dish. (Try to use a baking dish around the same size as the pork belly)
- Add all ingredients into the baking dish. Make sure pork belly is covered with the liquid.
- Cover the baking dish with foil. Place in oven at 190°C for 1 ½ hours
- Remove pork belly from cooking liquid. Transfer to a tray with baking paper. (It should look like a sandwich tray, baking paper, pork, baking paper, tray)
- Refrigerate for 6 hours or until pork is cold
- Once pork is completely cold, remove the skin. (You can use it to make crackling)
- Season the pork with salt and pepper. Heat a pan with a bit of oil and seal the pork on every side until golden brown. (If the piece is small, oven is not needed. But if you have a bigger piece, place into the oven at 180°C for roughly 5 minutes.)