

SUMAC ROASTED PORK BELLY

with lemon & date pearl couscous, coconut foam & curry oil

INGREDIENTS

1.5kg Pork boneless belly, *skin removed*
2 Long red chillies, *chopped*
50g Ginger, *peeled & grated*
2 Cinnamon quills, *toasted*
2 Tbsp Sumac powder
½ Tbsp Tandoori red colouring
1 Orange, *peeled & juiced*
1 Lemon, *peeled & juiced*
Handful fresh thyme sprigs
Handful fresh flat leaf parsley
2ltrs Chicken stock, *heated*
1½ cups Pitted dates, *soaked in tea*
125g Israeli Toasted Couscous, *cooked*
1 Lemon, *zested*

Handful fresh flat leaf parsley, *chopped*
2Tbsp Olivado avocado oil
2Tbsp Thai green curry paste
4 Garlic cloves, *peeled & sliced*
1 knob Ginger, *peeled & grated*
1Tbsp Palm sugar
2 Limes, *juiced*
¼ cup Basil leaves, *julienned*
¼ cup Mint leaves, *julienned*
250ml Chicken stock
125ml Kara coconut cream
15ml Thai fish sauce
250ml Kara coconut cream

METHOD

1. Day prior in a pre-heated 160°C oven, in a roasting pan, place the pork belly, chillies, first amount of ginger, cinnamon, sumac, tandoori powder, orange, lemon, herbs and chicken stock
2. Bring to the boil, simmer and cover with baking paper and tin foil, and cook for 2 hours
3. Remove the pork, place onto a tray, press down with weights overnight in the refrigerator. Pass the liquor and keep for re-heating the pork the next day
4. Drain the dates, chop roughly, add to a mixing bowl with the couscous, lemon, herbs and avocado oil. Season with sea salt and pepper
5. In a food processor, place the curry paste, garlic, second amount of ginger, palm sugar and limes
6. Heat a saucepan, start to fry the paste then add the herbs and chicken stock, reduce by half then add the first amount of coconut cream and fish sauce and reduce by a quarter
7. Portion the pork belly, in a preheated 180°C oven place the portions in a roasting dish and pour in the liquor to come half way up the sides
8. Roast for 20 minutes or until the liquid has been nearly absorbed
9. Meanwhile, add the second amount of coconut cream to the sauce and foam with an inversion blender (stick blender)
10. Place amount of couscous on a heated plate, top with a piece of pork belly, nape with coconut foam and curry oil

① Makes a great entrée or degustation dish



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