

More than 1 hour

Serves 4-6

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Ingredients:

- 2 Tbsp (30ml) fennel seeds, toasted
- 1 tsp (5ml) black peppercorns + extra for seasoning
- 1 tsp (5ml) salt + extra for seasoning
- ¼ cup (60ml) fresh thyme leaves
- 2 Tbsp (30ml) olive oil + extra for drizzling
- 1.5kg rolled pork belly
- 2-3 onions, peeled and halved

Method

COOK'S NOTE

Slice leftover pork and serve in soft rolls with a smear of PnP honey mustard or hot English mustard.

1. Preheat oven to 220°C.
2. Place fennel seeds, peppercorns, salt and thyme in a pestle and mortar, and crush to combine.
3. Add olive oil and mix well.
4. Rub pork with oil mixture and place in a roasting pan.
5. Roast for 30 minutes, reduce heat to 160°C, and roast for another hour.
6. Remove pan from oven and arrange onions around the sides.
7. Season with salt and drizzle with olive oil.
8. Return to oven and roast for another hour, or until pork has cooked through and onions have softened.

9. Allow pork to rest for about 15-20 minutes before carving.
10. Drizzle with pan juices and serve.

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