

More than 1 hour (+ overnight curing)

Serves 4-6

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email



Ingredients:

Pork belly:

- 1kg boneless pork belly
- Coarse salt, for curing
- ¼ cup (60ml) miso paste
- ¼ cup (60ml) mirin or rice wine vinegar
- 5cm knob fresh ginger, peeled and grated
- 2 cloves garlic, minced
- 2-3 Tbsp (30-45ml) hoisin sauce

Purée:

- 1 onion, chopped
- 2 cloves garlic, minced
- ¼ cup (60ml) butter
- 2 Tbsp (30ml) honey
- 3 apples, peeled and cubed

- 3 pears, peeled and cubed
- 1 Tbsp (15ml) Korean chilli flakes or gochujang paste
- Salt and milled pepper

Potatoes:

- 4-5 medium potatoes, very thinly sliced
- Salt and milled pepper
- ½ -1 cup (125-250ml) grated parmesan
- 2 cloves garlic, minced
- 1 cup (250ml) cream
- ¼ cup (60ml) butter, melted

For serving:

- 1 packet (200g) PnP tasty stem broccoli, blanched or grilled
- 1 packet (200g) sugar snap peas, blanched or grilled
- Sliced radish and micro herbs

Method

1. Score pork belly fat with a sharp knife, taking care not to cut into the meat.
2. Rub pork generously with salt and leave overnight to cure in the fridge (uncovered).
3. Brush off salt and pat pork dry.
4. Combine remaining pork belly ingredients and rub into pork.
5. Marinate for 1-2 hours in fridge, bringing to room temperature 30 minutes before roasting.
6. Roast pork belly at 160°C for 35-45 minutes until meat is tender and skin crispy.
7. Sauté onion and garlic in butter for 5 minutes.
8. Add remaining purée ingredients and cook for 12-15 minutes until caramelised.
9. Cool completely, then blitz in a food processor and season.
10. Remove and set aside. Increase oven heat to 180°C.
11. Tightly pack a single layer of potato slices in a 20x12cm loaf tin lined with baking paper.
12. Season and sprinkle with a little parmesan.
13. Repeat potato and cheese layering.
14. Combine remaining potato ingredients and pour over potatoes.

15. Weigh potatoes down with another loaf tin filled with rice or beans.
16. Bake for 35-40 minutes.
17. Remove the weight, top with more cheese and bake until crisp and golden.
18. Cool completely before removing from tin and cutting into squares (reheat just before serving).
19. Serve a portion of pork belly with potatoes, purée, greens and garnishes. To plate it like a pro, see step-by-step above.

COOK'S NOTE

Miso paste is a quintessential Japanese ingredient made from fermented soybeans – savoury, with a rich umami flavour that transforms any dish into something exquisite.

GOOD IDEA:

Serve with burnt butter – not only does it smell good, but it also elevates each element on the plate with its nutty flavour. Melt ½ cup (125g) butter cubes on medium heat, swirling the pan or stirring, for 5-8 minutes (it will foam and sizzle at first, then turn golden-brown). Serve immediately.

[Browse more comfort food recipes here.](#)