

More than 1 hour

Serves 6-8

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Ingredients:

- 1 (about 1.5kg) rolled pork belly, secured with string
- 2 Tbsp (30ml) salt
- 2 tsp (10ml) fennel seeds, toasted
- 2 tsp (10ml) coriander seeds, toasted
- 10 sprigs rosemary, leaves picked and chopped
- 1½ cups (375ml) beef stock
- 1 cup (250ml) red wine
- 1 star anise
- 2 cinnamon sticks
- ¼-⅓ cup (60-80ml) sugar
- 6 plums, halved

Method

1. Preheat oven to 220°C.
2. Score pork rind, rub salt into the scoring marks and rest for 30 minutes.
3. Brush off excess salt and pat rind dry with kitchen paper.
4. Crush seeds with a pestle and mortar.
5. Add rosemary and rub mixture over pork.
6. Place pork on a rack in a roasting tray and roast for 50-65 minutes.
7. Combine stock, red wine, spices and sugar in a large saucepan.
8. Simmer to reduce by half.
9. Add plums and simmer for 10-15 minutes until softened.
10. Serve pork with saucy plums on the side.

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