

More than 1 hour

Serves 6-8

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Ingredients:

- Flaked or coarse salt
- 1 (about 2.5kg) deboned pork belly, skin on
- Salt and milled pepper
- 1 Tbsp (15ml) smoked paprika
- Sesame seeds, for serving (optional)
- Chopped fresh coriander, for garnish

Sauce:

- 3 Tbsp (45ml) sesame oil
- 2 stalks lemongrass, bruised
- 6 cloves garlic, sliced
- 1 Tbsp (15ml) grated fresh ginger
- 3 red chillies, deseeded and chopped
- ½ bottle (350ml) tomato sauce
- 3 Tbsp (45ml) Dijon mustard
- ½ cup (125ml) apple cider vinegar
- ½ cup (125ml) brown sugar or honey
- ½ cup (125ml) chicken stock
- 1 cup (250ml) soy sauce
- 3 Tbsp (45ml) chopped fresh coriander



GOOD IDEA

Salting the skin makes
the crispiest crackling ever!

Method:

1. Score pork belly skin and sprinkle generously with coarse salt.
2. Chill pork in the fridge for at least an hour or preferably overnight.
3. Wipe away moisture and any excess salt using kitchen paper.
4. Season underside of the belly with normal table salt, pepper and smoked paprika.
5. Place in a deep oven dish and roast for 30 minutes at 200°C.
6. Heat oil in a saucepan and fry lemongrass, garlic and ginger for 1-2 minutes or until fragrant.
7. Add remaining sauce ingredients and simmer on a low heat for 10-12 minutes.
8. Season.
9. Remove pork from oven and reduce temperature to 160°C.
10. Pour sauce around pork (avoid it touching crackling), cover with foil and roast for 2 hours, checking on it regularly. (Once the meat is tender enough to be flaked with a fork, it is ready.)
11. Remove foil and increase heat to 200°C for the last 10-15 minutes of roasting for the crispiest crackling. Keep an eye on it.
12. Serve drizzled with sauce and garnish with sesame seeds and coriander.