

More than 3 hours

Serves 6-8

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Ingredients:

- 3kg pork leg, deboned
- 10 peppercorns
- 3 stalks celery, sliced
- 4 leeks, washed and roughly chopped

Asian glaze:

- ¼ cup (60ml) soy sauce
- 3cm knob ginger, peeled and chopped
- ½ cup (125ml) orange juice
- ¼ cup (60ml) honey
- ⅓ cup (80ml) dark brown sugar
- 3 red chillies, seeds removed and finely chopped
- 4 star anise

Method

1. Preheat oven to 200°C.
2. Place pork ingredients in a large pot and cover with enough cold water to submerge the pork.
3. Bring to a simmer and cook for about 2½ hours, or until tender and cooked through.
4. Remove from heat and cool in cooking liquid.
5. Once cooled, remove and place in a roasting pan.
6. Using a sharp knife, carefully peel the skin off the pork, leaving a layer of fat on the surface of the meat. Score thin lines into the fat.
7. Heat glaze ingredients together in a small saucepan over medium heat for 10 minutes.
8. Brush pork with glaze and roast for 20-30 minutes, basting with more glaze until

caramelised.

9. Slice and serve with sesame steamed greens.

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