

# PORK BELLY

Autumn ALC menu 2024

Meat Main Course

Main plate | Side plate | Cast iron dish

- 1 each Pork belly portion - DK  
*pinch of Maldon salt, 10ml veg oil*
- 5g Garlic oil SR
- 10g Confit Shallot DK
- 10g Butter
- 50g Savoy cabbage (blanched)
- ¼ each Granny Smith apple (julienne)
- 15g Golden sultanas (in apple juice)
- 1g Parsley - chiffonade  
*pinch of salt & pepper*
- 1 sprig Thyme - fried H2
- 2oz Calvados jus DK
- 1ptn Gratin dauphinois - SR

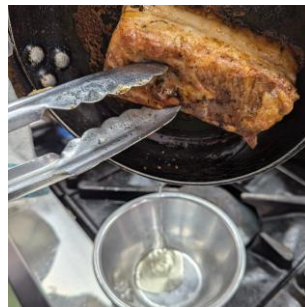


## PREP JOBS

1. Criss-cross score the pork belly
2. Fry Thyme
3. Soak golden sultanas in apple juice
4. Blanch Cabbage in boiling salted water & refresh in iced water
5. Make Garlic Oil Sub Recipe

## METHOD

1. Season pork belly with Maldon salt
2. Place in a cold frying pan with the veg oil in the deck oven for 10 minutes
3. Place gratin dauphinois in convection oven for 5 minutes at 180°C.
4. In sauté pan sweat the cabbage in garlic oil, shallot confit, butter, golden sultanas, apples, parsley, salt and pepper.
5. Once pork belly is out of the oven, drain the oil and then place back on the stove to crisp up the skin
6. Place hot calvados jus on plate and place cooked cabbage in the centre
7. Place crispy pork belly on top of the cabbage and garnish with a sprig of fried thyme on the pork belly as photo.
8. Serve Gratin dauphinois on the side.



## SAFETY STEPS

1. Always prepare pork on yellow chopping board.