

Spiced Pork Belly with Oriental Vegetable Salad and Chilli Sour Cream

Serves 4/6



Ingredients

1kg pork belly, boneless and skinless

For the oriental marinade:

1 tablespoon each of tomato puree, curry powder, paprika, turmeric, fennel seeds, coriander seeds

2 cloves garlic

2 star anise

100ml olive oil

1 teaspoon salt

For the oriental salad:

2 pak choi, shredded

1 small packet of beansprouts

1 red or yellow pepper, cut into thin strips (julienne)

1 bunch spring onions, sliced finely

1 small fennel bulb, peeled and sliced finely

½ bunch fresh coriander, chopped

A few mangetout, finely sliced

½ red onion, finely sliced

1 carrot, grated

1 piece of mooli (white radish), shredded

2 tablespoons vinaigrette

For the chilli sour cream:

1 carton of sour cream (200g approx.)

½ bunch fresh coriander, chopped

2 red chillies, de-seeded and finely chopped

½ clove garlic, finely chopped

A pinch of salt

2 tablespoons of sweet and sour plum sauce

Method

The day before you want to serve this dish, make your oriental marinade for the pork by blitzing all the ingredients together in a food processor until it forms a paste, adding a little more oil if required. Then remove any excess fat from the pork and rub in the paste. Place in the fridge overnight.

The following day, remove the marinated pork from the fridge and allow it to get to room temperature before cooking, then roast in a hot oven at 200° C for around 30-40 minutes. Allow to the cooked pork to rest in a warm place for an hour.

Whilst the pork is resting, assemble your oriental vegetable salad by mixing the ingredients together and dressing with a plain vinaigrette – I use olive oil, white wine vinegar and salt. The salad can be made using your choice of ingredients but I've listed what I normally use. And quantities can vary depending on your personal preference.

To make the chilli sour cream, blitz together the ingredients in a food processor for 10 seconds - too long and it will become runny.

To serve, arrange the salad in the middle of your plates, topped with thin slices of the still-warm pork belly. Drizzle the chilli sour cream around the plates and serve.