

From the kitchen of StoryPoint Group



Braised Pork Belly with Mixed Berry Compote

Tender and crispy pork belly finished with a brandied mixed berry compote

Ingredients:

For the Pork Belly:

- 1 pork belly
- Salt and pepper, to taste
- Oil
- Stock

For the Mixed Berry Compote:

- 2 tsp. cornstarch
- 1 Tbsp. brandy
- 4 cups fresh mixed berries with juices
- ½ cup white sugar
- ½ cup honey
- 1 Tbsp. lemon juice

Process:

To prepare the Pork Belly:

- Pat dry the pork belly with a paper towel and score the fat with a knife, making hatch marks. If you have time, leave it in your fridge uncovered overnight. This helps to dry it out and create a great crackling.
- Season the outside with salt and pepper and rub with oil. Sear the fat side and render out some of the fat.
- Place the pork on a roasting rack inside a roasting pan and pour some stock into the roasting tray. Place in the oven at 325 degrees for two hours.
- When removing from the oven, let the pork belly rest for 15 minutes uncovered.

To prepare the Mixed Berry Compote:

- Dissolve cornstarch in brandy in a small bowl and set aside.
- Combine mixed berries, sugar, honey and lemon juice in a saucepan over medium heat. Bring to a boil. Add cornstarch mixture and boil until berries break down and compote thickens to the desired consistency, about 2 to 3 minutes.