

BRAISED PORK BELLY WITH CREAMED MASH AND CRISP GREENS



Ingredients (serves 4 people):

2-3 kg piece pork belly

1/4 cup sweet chilli sauce, is available at Asian food stores

1/4 cup oyster sauce, is available at Asian food stores

4 tbsp brown sugar

4 potatoes

1/4 cup cream

25 g butter

Salt to taste

Pepper to taste

Seasonal green vegetable such as beans, bok choy cabbage, etc.

Preparation:

1. Place the pork, skin side up, in a large roasting dish.
2. Pour the two sauces over the top, and sprinkle the sugar over.
3. Half fill the dish with water and cover with foil.
4. Bake in a 150° C oven for 3-4 hours, or until the meat is literally melt-in-the-mouth tender.
5. Peel the potatoes and cut into chunks.
6. Cook in boiling salted water until a piece can be broken apart with a fork.
7. Drain, then dry over heat.
8. Mash with the cream and butter until smooth and season to taste.
9. Steam or boil your chosen green vegetable until it is just done.
10. Season to taste.
11. To serve divide the mashed potato between four heated serving plates.
12. Cut the pork into serving chunks and arrange over the top with some of the cooking liquid.
13. Garnish with the green vegetable.