

Roasted Pork Belly with Carrots & Crab Apple Jelly

Crisp succulent pork belly, roasted and charred carrots and tart crab apple jelly make this dish a stunning and impressive centerpiece to any festive table. Call your closest foodie friend, decant a bottle of The Perth Farmhouse cool climate blended red and set the tone with your favourite playlist.

This recipe is complex enough to surprise, but easy enough to keep the stress level at a minimum, with much of the work being done long before your guests arrive. This is a multi day recipe with very little active time in the kitchen, so plan ahead and prepare for accolades!

For beverage pairings, an obvious route is serving it alongside a cold class of Crabby Boys Hard Cider, but for a wine alternative, Southbrook Vineyards 2021 Triomphe Riesling would work wonderfully with the richness of the pork, slight peppery note of the wilted greens, and the sweet yet tart crab apple jelly.

[I'd love to see your results, please tag us on social media with a picture @brucestratford and @farmtofork #farmtourfork](#)



Recipe

Serves 4

Ingredients

- 2.5 lbs Perth Pork belly, skin on
- Salt
- Pepper
- 12 medium sized Pfenning's Organic carrots
- Spicy greens like arugula or cress
- 1 garlic clove
- Appleflats crab apple jelly

Method

Pork

Day 1

Step 1: Score the skin of the belly with a sharp knife creating a criss cross pattern, be careful not to cut into the flesh. Now rub the pork generously with salt and pepper, place it into a dish and store in the refrigerator, covered, for 24 hours.

Day 2

Step 2: Remove from the refrigerator, pat dry with a paper towel and let it sit at room temperature for 1 hour.

Step 3: Preheat your oven to 450*f, and place the pork belly in an ovenproof pan or skillet deep enough to hold the pork fat as it renders. Place the pork in the oven and bake uncovered for 30 minutes, reduce the temperature to 275*f and cook for another 60 minutes.

Step 4: Remove the pork from the oven and allow it to cool to room temperature, once it's cooled, wrap it in plastic wrap and place in the refrigerator for at least 3 hours, preferably overnight.

Day 3

Step 5: Unwrap the pork belly and slice it into 4 even sized pieces, set your skillet to medium high heat and sear the pork on all sides, carefully crisping with surface and skin while being mindful not to burn it, once this is done it's ready to serve alongside the carrots.

Step 6: Reserve some of the rendered pork fat and the skillet to dress the greens

Carrots

Step 1: Preheat your oven to 350*f, the carrots will take between 30-45 minutes to roast, depending on the thickness, so time this with the final cooking stage of the pork belly.

Step 2: Scrub the carrots under cold water to clean them well. I like to leave the skin on, if the skin is less than desirable peel it off. Pat the dry with paper towel and set aside

Step 3: Season the carrots with salt and pepper, and use a little bit of the rendered pork fat to lightly coat them

Step 4: Set on a baking sheet lined with parchment paper, place on the centre rack of your oven, and cook until fork tender, they should take around 30-40 minutes

Greens

Step 1: Smash the clove of garlic, using the flat side of the a chef's knife further crush it into a paste

Step 2: When the carrots are cooked, toss the hot carrots, greens and garlic together in a bowl to lightly wilt the green. Season the greens with salt if they need it.

To the Plate

Arrange the carrots, wilted greens and pork belly on the plate, and warm up the crab apple jelly just enough to make it pourable and spoon it down, reserving some on the side for folks that want extra.