

# PORK BELLY

## CELERIAC & PEAR MASH

### INGREDIENTS

1½ KG PORK BELLY,  
SKIN SCORED  
1 TSP OF FENNEL  
SEED  
2 TSP COARSE SEA  
SALT CRYSTALS  
1 TSP OF CHILLI  
FLAKES

750G CELERIAC  
, CUBED  
1 LARGE POTATO  
, CUBED  
2 RIPE PEARS  
, PEELED AND  
CUBED  
3 TBSP DOUBLE  
CREAM  
LARGE KNOB OF  
BUTTER

GREENS TO SERVE

### METHOD

1. HEAT OVEN TO 220C. TAKE THE PORK OUT OF THE FRIDGE AND PAT THE SKIN DRY. PUT THE FENNEL SEEDS, SALT AND CHILLI FLAKES IN A MORTAR AND PESTLE. RUB THE SALT MIX ALL OVER THE PORK, MAKING SURE IT GETS INTO THE CUTS IN THE SKIN. SIT THE PORK IN A LARGE ROASTING TIN, IDEALLY ON A RACK, AND ROAST FOR 30 MINS.

2. REDUCE HEAT TO 170C AND ROAST FOR 1½ HRS MORE. TURN OVEN BACK UP TO 220C AND ROAST FOR 20-30 MINS TO CRISP. LEAVE TO REST ON A BOARD FOR 10 MINS BEFORE CARVING.

3. WHEN THE PORK IS NEARLY READY TO COME OUT, PUT THE CELERIAC AND POTATO IN A LARGE PAN OF WATER, BRING TO THE BOIL AND COOK FOR 10 MINS UNTIL JUST TENDER. ADD THE PEARS AND COOK FOR 2 MINS MORE. DRAIN WELL, THEN MASH UNTIL SMOOTH - A MOULI OR POTATO RICER DOES THIS JOB BEST. BEAT IN A SPLASH OF CREAM AND SOME BUTTER, AND SERVE WITH THE PORK AND GREENS.

