

Spiced Oriental Pork Pot



Cooking time: 70 mins plus marinating overnight time

Serves: 4

how to cook

- 1 Trim pork belly of excess fat, place in a large ovenproof pot in a single layer along with the soy sauce, ginger, garlic, Chinese 5 Spice and star anise. Mix well, cover and leave to marinate in the fridge for at least 12 hours.
- 2 Heat the oven to Gas 4, 180°C, fan 160°C, 350°F.
- 3 Cook the pork in the oven for 45 minutes.
- 4 Remove from the oven and take the pork out, transferring it on to a plate. Drizzle with honey, cover and keep warm.
- 5 Tip the pot and skim off all the excess fat with a metal spoon.
- 6 Add the rice and stir well mixing through all the cooking juices.
- 7 Add 700ml of boiling water, cover and return to oven for 18 minutes.
- 8 Remove the pot from the oven.
- 9 Check that the rice is cooked and make a well in the centre of the rice, put in the shredded cabbage and arrange the pork on top, cover and return to the oven for 5 minutes, for the final cooking.

what you need

- 625g John Penny skinless pork belly slices
- 2 tbsp soy sauce
- 5 cm grated ginger
- 2 cloves garlic, crushed and chopped
- 2 tbsp Chinese 5 Spice
- 2 star anise
- 2 tbsp runny honey
- 300 g long grain rice
- 700ml boiling water
- 1 savoy cabbage, shredded
- 2 spring onions, sliced

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10 Garnish with the spring onions.