

## Rhubarb-Baked Pork Belly with Asian Salad



{SERVES 4} {PREP 20MINS} {Cook 85mins}

### INGREDIENTS

250g Rhubarb, stalks trimmed, cut into 2.5cm pieces  
1 Cup salt-reduced chicken stock  
1/2 Cup rice wine vinegar  
1 Cup caster sugar  
3cm Piece ginger, peeled, sliced  
2 Garlic cloves, sliced  
1/2 tsp Chinese five spice powder  
1 Bunch coriander  
1.2kg Piece pork belly  
1 Tbs olive oil  
3 Lebanese cucumbers, thinly sliced  
1 Small red onion, thinly sliced  
2/3 Cup pickled rhubarb (see recipe)  
White pepper, to season  
3 Tsp sesame seeds, toasted  
Steamed rice, to serve

## METHOD

1. Place rhubarb, stock, vinegar, sugar, ginger, garlic, five spice powder and coriander roots in a saucepan (pick coriander sprigs and set aside for salad). Stir over medium heat until sugar dissolves and mixture comes to the boil. Reduce heat to low and simmer for 5 minutes or until rhubarb is soft. Strain into a bowl, pressing to extract all liquid. Discard solids. Season syrup and cool.

2. Preheat oven to 220°C. Cut 4 slashes into underside of pork and rub skin with oil and salt. Pour rhubarb syrup into a baking dish. Add pork, skin-side up, keeping skin above syrup. Roast pork for 1 hour 15 minutes or until skin is crisp and meat is tender and cooked through. Transfer to a chopping board. Cut into small squares.

3. Meanwhile, combine cucumber, onion, pickled rhubarb and 1/4 cup pickling liquid on a platter. Season with salt and white pepper. Top with pork, reserved coriander and sesame seeds. Serve with steamed rice.

TIP> For crispy skin, uncover pork and refrigerate overnight.

Enjoy – Recipe courtesy of Woolworths.