

Slow Cooked Irish Pork Belly

with black pudding and chilli puree, confit egg yolk and apple and kaffir gel

This recipe was kindly shared with us from Breda Murphy.

Serves 4

Marinade

200ml sweet soy sauce

1 chilli

2 star anise

4 garlic cloves grated

Pork

600g thick end piece Belly Pork

- Marinade Belly Pork for 48 hours
- Cover with stock
- Slow cook at 150°C for 4-5 hours until tender
- Cool in the stock overnight

Black Pudding Puree

1 red chilli

½ onion

¼ tsp chilli powder

250g black pudding

225g apple juice

- Sweat off the onion and chilli
- Add chilli powder and cook out
- Add black pudding and cook until crumbly
- Add apple juice and reduce by a quarter
- Place in a blender or food processor and blitz until smooth
- Pass through a sieve and keep warm until required

Confit Yolk

500ml rosemary, garlic, chilli oil

4 large egg yolks

- Place egg yolks in to room temperature oil in a water bath suitable container
- Cook at 65°C for 2 hours until yolks feel firm to the touch
- Keep warm until required

Apple & Kaffir Gel

2 Bramley Apples

30g sugar

3 kaffir lime leaves

Thickening Starch (Ultratex)

TASTE
Lancashire

BREDA MURPHY
RESTAURANT

- Peel and core apples and cut in to quarters
- Cook over a medium heat until soft
- Add kaffir lime leaves and sugar and blitz until smooth
- Add thickening starch (Ultratex) until desired gelling thickness is achieved

To Plate

1 Granny Smith apple

- remove belly pork from stock and cut into 4 neat squares
- place in the oven at 180°C for 10-12mins until hot
- reduce 200ml of stock by half and keep warm until required
- place pork on to plate and add a spoonful of black pudding puree
- place an egg yolk on top of each piece of pork and arrange dots of the apple gel around
- cover with the reduced stock and serve with sliced Granny Smith Apple