

Slow Roast Belly Pork. Sweet Potato Confit

For the Pork

2kg belly of pork
2tsp Chinese five spice powder
Salt and freshly ground pepper
1 large red chilli, chopped
1 tbsp grated root ginger
6 heads green pak choi
8 tsp oyster sauce

For the Sweet Potatoes Confit

1kg sweet potatoes, diced
olive oil, for cooking
2 garlic cloves, peeled
½ bunch of coriander, chopped
1 red chilli, chopped or sliced
salt and freshly ground pepper

Pre heat the oven to 170°C. Score the skin of the pork and place in a roasting tin. Sprinkle the fat side with Chinese five spice, salt and freshly ground pepper, drizzle over a little sesame oil and bake in the preheated oven for around 3 hours. Allow to rest before slicing.

For the sweet potato confit, put the sweet potatoes in a pan and cover with olive oil. Add in the garlic and cook slowly. Once the potatoes have become tender drain off any excess oil, sprinkle with coriander, chilli, salt and freshly ground pepper.

In a very hot wok stir fry the chilli and ginger for 2 minutes then add in the pak choi and oyster sauce and cook for 5 minutes.

Serve the sliced belly pork over the stir fried pak choi, with the sweet potato confit and with crisp crackling on top.