

Pork Belly
Paired with Ottimino Primitivo

A dry rub of brown sugar, salt, pepper, all spice, cinnamon, star anise, coriander and fennel seed is generously rubbed into a scored skin of the top of the pork belly. This is then allowed to sit over night. Remove from refrigerator and braise with mire poix (onion, celery, and carrot) with the addition of fennel and apples, all sliced 1 inch thick, chicken stock and water.

Braise at 350 degrees for 4 hours or until the belly is tender. Allow to cool completely in the braise liquid. You may allow the top to brown a bit by removing the lid for the final 15 minutes. When the liquid and belly have come to room temperature remove the belly from the liquid and vegetables. Place in another pan and press it with about 10 lbs of weight equally placed over the top. Place in cooler overnight before removing it and portioning to desired size.

Set:

A salad of mixed chicories, radicchio castelfranco, endive and escarole tossed with hot vinaigrette of extra virgin olive oil, muscat vinegar and shallots. Roasted quince and pistachios are added to the salad. Quince is roasted with sugar, sage and olive oil. Place salad on plate with hot seared piece of pork belly over the top.