



# Ashbridge's Belly Pork with Pea Risotto, Broad Beans & Baby Gem (serves four)

## Ingredients:

### For the Pork

½ pork belly - boned, shin on (not scored)  
2 litres chicken stock  
1 carrot - peeled & chopped  
1 onion - chopped  
1 small bunch of thyme  
4 cloves of garlic  
2 sticks of celery  
salt & pepper

### For the Risotto

200g risotto rice  
1.5 litres vegetable stock  
1 large shallot - chopped  
2 glasses of white wine  
200g grated parmesan  
salt & pepper

### For the Pea Puree

1 onion - finely chopped  
1 clove of garlic - finely chopped  
1 bag frozen peas - defrosted  
salt & pepper

### Extras

100g fresh peas - podded & blanched  
150g broad beans - blanched & skinned  
2 baby gem lettuce leaves - separated  
1 punnet of pea shoots  
olive oil  
100g butter - diced  
white truffle oil (optional)  
sliced truffles (optional)



## The day before your party

- 1) Place chicken stock, chopped carrot, onion, celery and garlic in a large roasting pan and bring to boil on the stove. Add thyme to stock then plunge pork belly into the hot stock and cover with a sheet of greaseproof paper then foil and place in oven for 4-5 hours.
- 2) When cooked remove pork from stock and place between two flat baking sheets, place in fridge with a heavy weight on top and leave over night.
- 3) Pass cooking liquor through a fine sieve and reduce to a gravy-like consistency.

## The day of your party

- 4) Preheat oven to 180°C. Remove pork from the fridge, carefully remove skin in one piece leaving as much fat on pork as possible, cut skin into thin strips, salt heavily and bake between two baking sheets until crisp. This will take approximately 15 - 20 minutes (keep until serving).
- 5) Cut pork into 4 equal portions (any shape you like).
- 6) Make pea puree by sweating onion in heavy pan until soft, add defrosted peas and heat through, season, liquidise and pass through a fine sieve (keep until serving).

## 25 minutes before serving

- 7) Heat a heavy-based pan on hob, add olive oil and fry shallots until soft. Add risotto rice and fry until translucent, add white wine, cook until all wine has evaporated. Then add hot vegetable stock one ladle at a time while stirring constantly.
- 8) Heat a large non-stick frying pan until just smoking. Fry pork fat side down and place in oven for approximately 20 minutes (don't turn!).
- 9) When risotto is tender with a slight bite, add half the pea puree, half the butter and the grated parmesan, turn the heat down to just below simmering and keep warm until serving (approximately 2-3 minutes).  
Warm the remaining pea puree with last of the butter. Warm the jus and the crackling.  
Stir fry broad beans, peas & baby gem, add a splash of water and cook until gem leaves slightly wilt. Divide risotto between four plates. Top with crisp side up, garnish plates with pea puree, jus, pea shoots, stir fried vegetables, crackling, sliced truffle and truffle oil.