



## Moss Valley Pork Belly Sous Vide with Henderson's Relish Glaze *(Lockdown April 2020)*

### Ingredients

#### *For the Pork Belly*

- 2.5Kg Moss Valley Pork Belly – *rind off*
- 2TBS ginger paste
- 3 garlic cloves Crushed
- 300ml Henderson's Relish
- 1 vacuum pouch big enough for the belly

#### *For the Pork Glaze*

- 200ml Henderson's Relish
- 2TBS Dark Muscavado Sugar
- 1TBS sesame oil
- Juice of 1 lemon
- 3 Heaped TBS of cornflour (for a stickier glaze)

## Method

### *For the Pork Belly*

Rub both sides with ginger paste and garlic

Pour in the 300ml of Henderson's Relish and seal the pouch, preferably vacuum sealed.

Cook at 76C for 10hrs in a Sous Vide

Cool in fridge with bag still intact.

When cold, reserve the liquid for the glaze and cube the pork belly (about 4m<sup>3</sup>)

### *For the Pork Glaze*

Mix the cornflour with a little of the reserved liquid from the bag

Make reserved liquid up to around 600ml with about 200ml of Henderson's

Pour cornflour mixture into the Henderson's

Add the Muscavado sugar, oil and lemon juice.

Stir well to combine

Dry fry the belly pork cubes in a hot frying pan to crisp the outside, then pour in the glaze and heat and stir until the glaze is sticky and coats all the belly cubes. Serve immediately with potato mash or rice.

Enjoy!