



*Smoked Salt-Crusted Pork Belly
paired with Cabernet Franc Reserve 2015*

Ingredients

Pork Belly

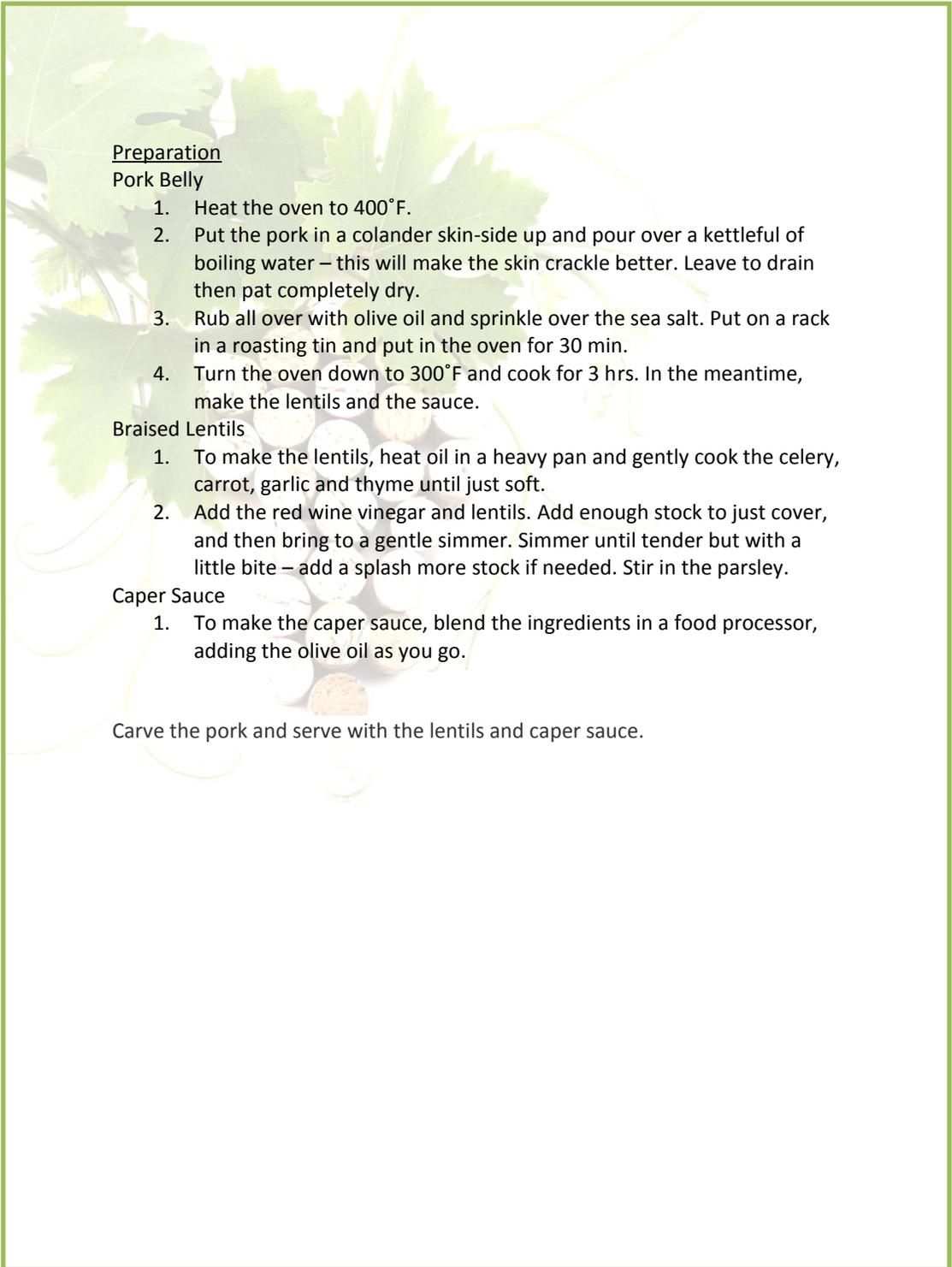
- 4 ½ lbs. boneless pork belly, scored well with a sharp knife
- 1 Tbsp. smoked sea salt
- Olive oil

Braised Lentils

- 2 Tbsp. olive oil
- 4 shallots, finely chopped
- 1 stalk celery, finely chopped
- 1 carrot, finely chopped
- 2 cloves garlic, crushed
- Thyme, a few sprigs
- 1 Tbsp. red wine vinegar
- 10 ½ oz. Puy lentils
- Chicken stock
- Handful flat-leaf parsley, chopped

Caper Sauce

- Small bunch each of basil, parsley and mint, leaves only
- 2 cloves garlic
- 2 Tbsp. white wine vinegar
- 2 Tbsp. capers, rinsed and drained
- 1 tsp. Dijon mustard
- ⅓ cup olive oil



Preparation

Pork Belly

1. Heat the oven to 400°F.
2. Put the pork in a colander skin-side up and pour over a kettleful of boiling water – this will make the skin crackle better. Leave to drain then pat completely dry.
3. Rub all over with olive oil and sprinkle over the sea salt. Put on a rack in a roasting tin and put in the oven for 30 min.
4. Turn the oven down to 300°F and cook for 3 hrs. In the meantime, make the lentils and the sauce.

Braised Lentils

1. To make the lentils, heat oil in a heavy pan and gently cook the celery, carrot, garlic and thyme until just soft.
2. Add the red wine vinegar and lentils. Add enough stock to just cover, and then bring to a gentle simmer. Simmer until tender but with a little bite – add a splash more stock if needed. Stir in the parsley.

Caper Sauce

1. To make the caper sauce, blend the ingredients in a food processor, adding the olive oil as you go.

Carve the pork and serve with the lentils and caper sauce.