



PORK BELLY

HEAT LEVEL 🔥🔥🔥🔥

Indulge in the richness of our Pork Belly - crispy and succulent, offering a flavorful and satisfying dish that captivates the palate.

3 Hours 10 Mins

5 Servings

INGREDIENTS

About 1,8kg skin-on pork belly
15ml (1 Tbsp) olive oil
About 15ml (1 Tsp) Spur Seasoning Salt
10ml (2 Tsp) Spur Smokey BBQ Spice
60ml (1/4 cup) Spur Grill Basting

METHOD

- 1 Pat the skin of the pork belly completely dry with paper towels. Rub oil and seasonings into skin.
- 2 Place skin-side up on rack over oven pan and roast the pork in a preheated oven at 140°C for 2 1/2 - 3 hours.
- 3 Level the pork by using foil to prop up underneath if necessary, so that crackling will become even.
- 4 Roast until pork becomes tender and has shrunk in size.
- 5 Remove from oven and cut pork skin with a very sharp knife to score in straight lines or diamond shapes. Rub more salt and spices and place pork in very hot oven at 230°C or over coals for skin to bubble and form crackling.
- 6 Brush with Spur Grill Basting, on the underneath, bone side, if preferred. Cut along bones and serve warm.

VARIATIONS

- 1 Grill over coals: Ensure the fire is hot and place the pork belly on rack over coals.
- 2 Grill until golden brown on both sides, about 8 minutes per side. Melting fat may cause flare-ups, so be cautious while grilling.

TIPS

- 1 The belly can also be scored ahead of placing in the oven.
- 2 If you struggle to cut the lines to score into the fat, just leave without cutting. The high heat in oven or coals will still make crackling. Just sprinkle salt over.
- 3 Salt is very important for making crackling. Rub evenly across the surface of skin from edge to edge to make great crackling.

