

PORK BELLY WITH BURNT APPLE PUREE

Inspired by the
flavour profile of
**Benromach 15 Year
old single malt whisky**



RECIPE

DEVELOPED BY
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INGREDIENTS:

- 500g pork belly
- 500ml chicken stock
- 1 onion
- 1 stick celery
- 1 carrot
- 1 fennel bulb
- Bay leaf
- Thyme
- 2 Bramley apples
- 100ml apple juice
- 1 Granny Smith apple
- Honey
- 3 tbsp Benromach 15 Year Old

- 1. Score the skin** of your pork belly and scald the skin side two or three times with boiling water then salt and leave overnight.
- 2. Rinse off the salt** and roughly chop the carrot, fennel, celery and onion.
- 3. Add the pork to a** deep baking tray with the chicken stock, veg, thyme and bay leaf. Make sure the skin is covered. Cook at 140 degrees (Fan 120 degrees/ Gas mark 1) for up to 3.5 hours.
- 4. Remove from oven** and leave in the stock for 20 minutes or so until cool enough to handle. Drain the stock and use for a soup base or freeze in a freezer bag for a future recipe.
- 5. Line another tray** with baking paper and place the belly skin side down. Cover with another sheet of parchment and add a kitchen weight or heavy tins on top.
- 6. Chill and press** in the fridge overnight. The following day, cut the belly into equal sized portions and chill until needed.
- 7. Peel and chop** the Bramley apples, add to a pan with butter and 2 tpsb honey. Cook until well coloured and a little charred. Cool, blitz, and season with salt if needed.
- 8. Slice the Granny Smith** very finely using a very sharp knife or a mandoline. Lay on parchment and place in the oven and 110 degrees for 20 minutes or until crisp but not coloured. Set aside.
- 9. Mix together honey,** Benromach 15 Year Old and a little apple juice and heat until syrupy.
- 10. Cook pork belly** in a hot pan skin side down until well crisped. Plate skin-side up and baste with the glaze.
- 11. Serve with apple puree** and apple crisp and nasturtium leaves, or black garlic puree.

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