



Slow Cider Roasted Belly Of Pork With Bramley Apple Mash

The Old Inn - Gairloch, Ross-Shire

 **Preparation time:**

 **Cooking time:**

 **Serves: 4**

Ingredients

For The Pork

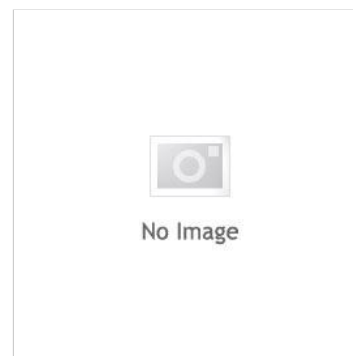
1 pork belly skin removed
2 bay leaves
2 sprigs rosemary
1 pint rough dry cider
salt and pepper
2 large onions sliced

For The Mash

Potatoes
3 Bramley apples
Salt and pepper
40 gm butter

1. Cut the pork belly in half and roll up lengthwise tying with string and season with salt and pepper.
2. In a deep roasting tray just large enough to hold the two belly halves, cover the bottom with the onion and then the two springs of rosemary. Place the belly on top and place in a hot oven at 200°C for 20 minutes. Remove from oven and pour the cider around the pork cover and return to the oven turning down to 150°C cook for 2 hours.
3. Turn oven off and leave in oven to cool down. Remove the pork and refrigerate over night.
4. Remove the fat from the roasting pan then add an extra half pint of cider and reserve for next day. If you are cooking cabbage, next day cook the potatoes until just soft. Drain and allow to dry off. Peel core and dice apples.
5. Cook covered in the microwave for 2 minutes or until you can soft mash the potatoes, add the butter and apple and season to taste. Keep warm, slice the belly into 5 cm slices and place on a tray under a preheated grill turning when top is brown. Place on top of the mash potatoes and serve with cabbage braised in the reserved cider and onion stock from the roasting pan and Aran grain mustard

At the Old Inn we specialize in seafood and game but also use local produce such as locally reared Wild Boar or



Gloucester Old Spot Pigs this is one of my favourite ways to serve this cut of meat. The apple helps to cut through the richness and the meat itself is very moist and doesn't need any gravy.