

# rolled pork belly with apricot & sage sausagemeat stuffing

roast/air fry



The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



Jeff Baker

Executive Development Chef

*cooking time from: 1 hour 30 mins*

## method

Remove the joint from the chiller and scald the rind by pouring over a full kettle of boiling water onto the skin over a clean sink with the pork resting on a wire tray, pat dry then season with salt.

Preheat your oven to 160°C or 180°C without a fan (gas 4).

Choose a large, heavy-based roasting tray, ideally with deep sides and handles for easy movement.

Make a trivet by roughly chopping equal amounts of onion, carrot and celery plus a cooking apple cut into wedges, a bay leaf, sprig of thyme and a few black peppercorns.

Sit the pork fat side up onto the trivet and place in the centre of the oven to roast for 20 minutes per 500g.

To finish, increase the oven temperature to 210°C fan-assisted or 230°C without a fan (gas 8) and roast for an additional 25 minutes to crisp the crackling.

Leave to rest for 30 minutes in a warm place before carving, reserving the vegetables for the gravy.

**Alternatively**, air fry 160°C for 1 hour then increase to 200°C for additional 15 minutes until crisp and golden with a minimum core temperature of 65°C before resting.

## serving suggestions

Serve with roast fennel and rosemary baked new potatoes.

## for best results, roast this cut

Core Temperatures	Out of the Oven	After Resting
Medium	58-60°C	62-65°C
Well Done	65-68°C	72-75°C

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