



## **Braised Pork Belly & Langoustine**

### **Ingredients**

2.5 kg Pork belly            1.25L Soy Sauce  
1 Bunch of Rosemary, chopped  
750ml Sake                    500ml Mirin or medium sherry  
1.25L Water                   125g Bonito flakes  
7 Dried chillies              250g Ginger  
750ml Chicken stock        50 langoustine  
2 Onion, chopped            3 Small carrots, chopped  
20 cloves of garlic, chopped  
3 Star anise                   ½ Bunch of parsley, chopped  
½ Bunch of tarragon, chopped  
25 Black peppercorns, crushed  
3 Tomatoes, halved and deseeded  
3 Tsp tomato puree  
3 Shallots, Brunoise  
7 White peppercorns  
Clarified butter for frying

### **Method**

1. Pan fry pork over medium heat until golden. Plunge into cold water; rinse.
2. Transfer to heavy based stock pot.
3. Submerge under soy sauce, sake, mirin, water, 4 chillies, ginger & bonito flakes.
4. Cover and bake overnight @ 140c / gas2/275f
5. When cold cut pork belly into 120 pieces
6. Roll in flour and fry in butter until tender, towards end of cooking add rosemary.
7. Drain on paper
8. Prep langoustines, reserve the heads and shells.
9. Adding no liquid, cook in frying pan on medium heat always stirring.
10. Add Chicken stock, onion, carrot, anis, tomato, garlic, chilli, black pepper & herbs
11. Bring to the boil, turn to the lowest heat and simmer for 15mins then add tom puree
12. Cool and strain.
13. Remove fat from the top and reserve.
14. Boil 1/2 the liquid and reduce to 250ml
15. Add the rest of the liquid
16. Infuse the sauce with white peppercorns, shallots for 1 hour.
17. Pass.