



## **BRAISED PORK BELLY RECIPE WITH DRIED FRUIT JUS & MACALLAN REDUCTION**

### **Pork Belly Cure**

1 lbs Kosher Salt  
3 ½ C Sugar  
1 tbsp Coriander  
1 tbsp Black Pepper  
1 tbsp Cardamom  
1 tbsp Garlic Cloves  
1 tbsp Pink Peppercorns  
1 tbsp Star Anise

1. Take all the spices and toast them
2. Combine spices with salt and sugar
3. Coat pork belly with spice mixture and cure for 8 hours
4. Rinse and set aside

### **Pork Belly**

½ Pork Belly  
1 Onions (diced)  
1 Celery (diced)  
1 Carrots (diced)  
6 Garlic Cloves (crushed)  
1 Leeks (diced)  
2 Tomatoes (diced)  
½ btl Macallan 12 Year  
¼ tsp Pork Stock

1. Sear Pork Belly, skin side down in oil until the skin is golden brown. Press belly down with weights to help get an even sear
2. Remove Pork Belly and set aside
3. In the remaining oil add all the aromatics and Mirepoix. Roast.
4. Discard excess fat

5. Flambé with Macallan 12 year (WITH CAUTION) and reduce until it becomes a glaze
6. Add Pork Stock and Pork Belly, then reduce
7. Cook the Pork Belly in the liquid for about 4 hours or until tender
8. Remove Pork Belly, press, and cool.
9. Once cooled, portion into 3.5 oz squares
10. Pass stock through sieve to remove excess aromatics and mirepoix

### **Pork Belly Dried Fruit Jus**

1 batch of remaining pork belly stock  
¼ lb Dried Apricots  
Cranberries  
Figs  
Papaya  
2 tbsp Sherry Vinegar

1. Utilizing the remainder of the stock, add dried fruits and sherry vinegar
2. Reduce on low heat until sauce has consistency
3. Adjust seasoning with salt
4. Serve the braised pork belly with roasted potatoes
5. Bon appétit!

### **Perfect Pairing**

Montage Beverly Hills' Executive Chef recommends pairing this dish with a glass of Macallan 12 year over ice.