

## Ampleforth Brandy glazed pork belly

Serves 2

### Ingredients:

500 g organic reared pork belly  
100ml Ampleforth brandy  
1 bottle Ampleforth cider  
1 carrot (peeled and diced)  
1 onion (peeled and diced, ½ for the sauce and half for the pork belly to cook in)  
1 celery (washed and diced)  
2 cloves of garlic (peeled and crushed)  
2 bay leaves  
1 tbsp tomato puree  
1 tbsp of wholegrain mustard  
Sprig of thyme

### Method:

Take an ovenware pot and place the pork belly inside and cover with all of the cider and half of the brandy.

Place all the vegetables and herbs into the dish (remember to only use half of the onion), put the lid on and cook for approximately 1 hour to 1 ½ hours until the pork is soft and cooked through.

You may need to add more water to the pork (the pork needs to be immersed in liquid.)

Remove the pork from the pot and press down on it with a heavy tray and leave in a cool place for an hour (the best thing to do is to place it in the fridge over night and then it is perfectly pressed ready to re-heat and serve with the sauce).

### To make the sauce:

Strain the vegetables and keep to one side to add to the sauce later on.

Take a pan and fry the other half of the onion in some oil until soft then add the tomato puree and a level tablespoon of flour, and cook gently.

Add the liquor that the pork belly was cooked in, add the extra brandy and reduce until thick.

Add the mustard and the vegetables to the sauce.

### To assemble the dish:

Portion the pork belly into slices.

Heat the pork by pan frying it gently and finishing in the oven (this process does not take long approximately 8 minutes)

Pour the sauce along side it.

Serve this dish with mashed potatoes or Boulangier potatoes and roasted root vegetables.