

## **Braised Bangalow Pork Belly**

**Executive Chef Reuben Radonich**

**Season restaurant, Peppers Salt Resort & Spa, Kingscliff**

½ side Bangalow pork bell  
500ml soy sauce  
100g rock sugar or palm sugar  
1 bunch coriander root  
1 stalks lemon grass  
1 red chilies  
3 cloves garlic  
1 knob ginger  
1 knob galangal  
50mls fish sauce  
1 TBS coriander seeds  
1 TBS cumin seeds  
2 star anise  
2 cinnamon quills  
50g tamarind  
1ltr water  
1ltr Master stock  
4 kaffir lime leaves

Crush garlic, ginger, lemongrass stalks, to release more flavour and place in deep dish. Chop coriander and chilies add to dish. Mix all other ingredients together, place pork into large baking tray or casserole dish cover with master stock (the master stock is stock left from previous braises strained), place pork in tray, cover with foil or lid and braise at 140 degrees for 3 hours, turning pork once. Ensure pork is completely submerged. Remove from oven and gently pull at pork with tongs, if the meat begins to come away then it is ready, if it is tough and does not then cook for a further 20mins and check again. Allow to cool so it is easier to handle. Then slice into desired portion size eg 5cm longx2cm thick. Pan fry in a hot pan with a generous amount of peanut or veg oil, cooking both sides for 2mins. Remove excess oil from pan then deglaze with master stock (braising liquid). Place in the oven 185°C for 5mins. Ready to serve.

### **Tweed river mud crab, Chillingham finger lime, paw paw and mango salad. Serves 4.**

100g picked fresh crab one whole mud crab picked would be plenty  
20g green paw paw julienne (sliced into very thin strips)  
4 finger limes pearls squeezed out  
20g dried or fresh mango julienne (sliced into very thin strips)  
10g chilli julienne (sliced into very thin strips)  
¼ bunch picked coriander  
¼ bunch picked mint  
¼ bunch chive batons

### **Nam Jim**

Corriander 1 bunch

Fish sauce 2tbs  
Palm sugar 40g  
Lime juice of 3limes  
Chilli 1  
Garlic 1 clove

Pound all ingredients in a mortar and pestle or blend in food processor until smooth.

Toss all salad ingredients with a small amount of nam jim dressing. Place salad on top of pork belly.  
Drizzle a small amount of master stock on pork.