



Confit pork belly, figs, cider and vanilla sauce

Callum Hann (Australia)

INGREDIENTS

300g piece pork belly
2L olive oil, for the confit
3 black figs, cut into wedges
Micro herbs or cress, to serve
Extra oil for pan frying

SAUCE

350ml dry apple cider
150ml clear apple juice
1 vanilla bean, seeds scraped

METHOD

Preheat oven to 110 C. To confit the pork belly, warm oil in a large ovenproof saucepan, then submerge pork into the oil, ensuring pork is completely covered by the oil. Transfer to oven, and cook for 8 hours.

Carefully remove pork from oil with tongs and allow to drain briefly. Lay pork onto a plate and top with another plate. Transfer to the fridge and place a weight on top of the top plate, such as a pumpkin, heavy can, brick, or a container filled with water. Allow to cool completely.

To make the sauce, combine all ingredients in a small saucepan and reduce until syrupy.

To serve, cut pork into a 2cm dice. Pan fry all sides except skin in a little oil until golden. Fry skin in a dry part of the pan to crisp up. Serve on an Asian spoon, with a little of the sauce, a wedge of fig and some cress.