

Pork Belly and Rhubarb

- 1.5 kg Pork Belly
- Salt
- 1 tablespoon Olive Oil
- 1 tablespoon lemon juice
- 350g Rhubarb
- 1/4 cup Sugar

Method

Rub Pork Belly with salt on skin and meat. Rub oil and lemon juice into rind. Pat dry. Cook for 1 1/2 hours on 220 degrees Celsius.

Cut the rhubarb into 1 cm pieces and put into saucepan. Add sugar and stir through rhubarb. Place on medium heat and cook for 5 to 7 minutes. Stir until pieces are broken down and mixture is smooth.

Serve the pork belly with the rhubarb and you will be surprised at how well matched these two diverse flavours are. It tastes absolutely divine!

