

TIGGIS

Pork belly – slow cooked pork belly with a red wine sauce and honey roasted pear

Cook time: 25 mins Serves: 1 Box includes: 1 x portion of pork belly, 1 x portion red wine sauce, 1 x honey roasted pear.

You will need: 1 x baking tray, 1 x small saucepan.

Method:

1. Pre – heat the oven to 220c
2. Remove the Belly from the container and place on a baking tray on the middle shelf of the oven. Cook pork belly for 25 mins.
3. After the belly has been in the oven for 15 minutes add the pear to the same baking tray and place back in the oven for the last 10 mins to heat the pear.
4. While your Pork Belly is heating in the oven, put your saucepan on a medium heat, add the sauce mix & bring to a low simmer. Around the same time as adding the pear to the oven.

Allergens ~ celery, sulphur dioxide, soy (prepared in a kitchen that handles all allergens)

Ingredients:

Pork Belly: Thyme, Rosemary, carrot, celery, onion, vegetable stock, white wine.

Sauce: Beef Stock, veal jus, olive oil, salt, pepper, red wine, carrot, celery, onion Thyme, Rosemary, beef bone, chicken bones, pigs trotters, red wine, corn flour, bay leaf

Pear: Thyme, Honey, margarine, white wine, salt, pepper

Keep refrigerated until use. Use within 2 days of delivery. Do not freeze.