



SLOW COOKED BELLY PORK

- Pre heat the oven to 220c
- Place the belly pork on an oven tray
- Cook the pork until the crackling is nice and crispy
- After about 8 minutes turn the oven down to 190c
- Place the tray of vegetables in the oven and cook for another 10 minutes.
- Warm the sauce in a microwavable dish
- Serve with the apple compote and enjoy.