

## ASAIN STYLE PORK BELLY

### WHAT YOU NEED (serves 4)

1 cup soy sauce  
1 cup orange juice  
peeled rind of 1 orange (solid peel, not grated or zested)  
1–2 cups chicken stock  
1 whole star anise  
1 cinnamon stick  
1 tot chopped fresh ginger  
½ cup brown sugar  
1 kg pork belly (ask your butcher for one with a relatively thin layer of fat)

### WHAT TO DO

1. Load your man-oven with enough charcoal so that you can braai for 2 hours using the in direct method, and light the fire.
2. Score the fat. This means you must use a sharp knife to cut a criss-cross pattern into the outer layer of fat.
3. In a flameproof roasting tray (about 5 cm deep), which is large enough to fit your pork belly snugly, throw in all the ingredients except the meat. Stir well to dissolve the sugar slightly.
4. Now add the pork belly fat side up, and spoon some of the marinade over the top. The liquid should come up the sides but not completely cover the top of the meat.
5. Put the roasting tray inside the man-oven (on the top grid), then close it and regulate the temperature with the top and bottom valves. Cook at 150 °C for about 2 hours, until the top is brown and crispy and the meat is very tender. Half-way during the cooking process you can open the man-oven once to spoon more of the sauce in the roasting tray onto the meat. Remember that opening the man-oven lets lots of the heat escape, so only do it once and do it quickly. If you're worried there might not be enough heat, rather don't open it at all.
6. Take the tray out of the man-oven and remove the meat from the tray. Put the meat on a wooden cutting board and let it rest for a few minutes. If you like, you can use the sauce left in the roasting tray to make a serving sauce (see below). Slice the meat into 2 cm-thick slices and serve with mashed potatoes and any other vegetables you have on hand.

AND ...

If you prefer the top of your belly even crunchier, braai the belly with the fat side down over direct coals at the end of the cooking time. Make a serving sauce with leftover roasting liquids: Put the liquid into a pot, and give it a taste – if it has reduced too much and the flavour is too strong, just add a few tots of chicken stock or water, then bring to the boil. Mix half a tot of cornflower and half a tot of cold water in a cup, then add a little of the roasting

liquid to create a paste. Stir this paste slowly into the boiling sauce. It should thicken up instantly. Remove from the heat and serve with the meat.