

stuffed pork belly by canoe

110. per kit | serves 2

ingredients

Ontario pork belly

(braised & stuffed with spiced black pudding)

Madeira jus

seasonal vegetables (parcooked)

evergreen butter

preparation instructions

- 1 Preheat your traditional/conventional oven to 205°C/400°F. If you have a convection oven, preheat to 180°C/355°F.
- 2 Using the parchment paper edges, carefully lift the pork belly out of its container and onto a roasting tray (frying pan or baking sheet).

cooking instructions

- 1 Place the tray/pan onto the middle rack of your preheated oven. Pork belly can be cooked from both fridge & room temperatures.
- 2 Cook the pork for 20-25 minutes or until pork skin is crispy. If you have a meat thermometer, then pierce the pork. Internal temperature should be 75°C/165°F.

***IMPORTANT:** If cooking in a traditional/conventional oven, rotate the tray/pan 180° every 11-12 minutes.

- 3 Once the pork belly has been in the oven for approximately 20 minutes, place a medium frying-pan on the stove over medium-heat. Heat 1tsp of oil in the pan and add all contents of the vacuum-sealed vegetables (including garlic & thyme). Cook for 5 minutes, or until vegetables start to brown. Season with salt & pepper to taste. Remove the pan from the stove and place it into the oven to continue cooking.
- 4 Remove the pork belly & tray/pan from the oven and allow to rest at room temperature for 5 minutes.
- 5 Add evergreen butter to the pan of vegetables and return the pan into the oven for 5 minutes. The melted butter should coat the vegetables evenly.
- 6 Turn your oven to HIGH BROIL. Use a spatula to lift the pork belly off of the parchment paper. Discard the parchment paper. Place the cooked pork belly back onto the tray/pan. Return the pork belly back into the oven on the top rack. Watch the pork carefully! Do not leave unattended. The top of the pork belly should begin to broil/crackle, remove pork from the oven when the top layer is evenly roasted.
- 7 Remove the pork belly from the oven and allow to cool/rest at room temperature for at least ten (10) minutes. Resting the pork belly is a very important step of the cooking process.
- 8 Use a very sharp chef's knife - to carve the pork belly. We recommend cross-cutting the pork belly in half, width-wise.
- 9 Reheat the Madeira jus by using a saucepan or microwaving the mason jar.