

*Maggie Beer's*  
**BIG MISSION**

## PORK BELLY WITH ORANGE MARMALADE

A classic with a twist in the marinade – sweet and tart sticky coating made from marmalade. To be enjoyed with a side dish of rice, vegetables or salad – or as finger food as small bites.

**PREP TIME:** 45 minutes plus marination time  
**COOKING TIME:** 3 – 3.5 hours  
**SKILL LEVEL:** Low

### INGREDIENTS

#### 10 SERVES    120 SERVES

1.1kg	13.3kg	Pork belly, skin removed – WHOLE side / or cut into cubes
8g	100g	Rosemary, finely diced
40g	460g	Extra virgin olive oil
60g	750g	Orange marmalade
8g	100g	Red wine vinegar

#### For Roasting

3g	40g	Salt
60g	750g	Seville orange marmalade
8g	100g	Balsamic Vinegar

#### Pork Gravy

45g	530g	Butter, salted
45g	530g	Flour, plain
350ml	4L	Chicken stock

### METHOD

#### Day 1

1. Place the pork belly side / bites into gastronome trays with finely diced fresh rosemary.
2. Add all of the marinade ingredients in a bowl, mix and then pour onto pork and massage through until well coated on BOTH SIDES.
3. Cover with a lid and place in the fridge to marinate for 4 hours minimum or overnight.



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THE FOLLOWING STAGE OF STEAMING THE PORK CAN BE DONE THE DAY BEFORE IF THERE HAS BEEN ENOUGH TIME TO MARINADE IT BEFORE HAND.

IN CHILLING DOWN THE PORK READY FOR THE NEXT DAY ITS VITAL THAT ALL THE JUICES BE CAPTURED TO BE REDUCED FOR SERVICE.

## **Day 2**

4. Pre-heat oven / combi on steam.
5. If using a combi oven take 4 x full-length gastronome trays and insert steamer trays, sitting inside normal trays divide the marinated pork (including all the marinade on the pork) amongst the 4 trays. If using a domestic oven place in roasting pan with a lid.
6. Steam the pork on 80°C for 2.5 - 3 hours. When tender remove the pork from the trays and pour all the pork juices into a container.
7. Cool the pork and the juice container in a blast chiller for rapid cooling. Once the pork juices have chilled, the fat will separate to the top, skim this off before making the Pork gravy.

## **Pork Gravy**

8. Place the pork juices, a pot/pan over medium-high heat.
9. Add the chicken stock and reduce by a quarter (30 minutes on simmer-boil).
10. Make a butter roux in another pot. Melt the butter, then mix in the flour and cook for 1-2 minutes.
11. Add the red wine vinegar and then slowly add the port sauce to the roux, whisking as you mix it in.
12. Bring to a simmer, then turn bring off the heat.
13. Strain the gravy through a sieve. Taste and check the seasoning and adjust as needed.

## **Pork Roasting**

14. Preheat the oven to 200°C
15. Line trays with baking paper
16. If cooking a whole side of pork belly, cut the pork belly into even size cubes 2 cm squared. Place the pork belly bites in a large stainless-steel bowl, add the second lot of marmalade and the balsamic vinegar and fold together ensuring all of the pork is coated in the sauce.



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17. Transfer evenly across the trays, including any juices remaining in the bottom of the bowl and place in the oven to roast.
18. After 15 minutes, use a spatula to flip the pork belly bites and continue cooking for 10 to 15 minutes until golden.
19. Turn the trays around to ensure even cooking and colour to the pork belly.
20. Once nicely coloured, probe the pork with a thermometer to ensure internal temperature has reached 75°C.
21. Remove the portions required for residents on texture-modified diets.
22. Add the reduced sauce to the golden pork for the regular serves.

If texture modification is required always use your training and understanding of the IDDSI framework to modify according to level requirements.

## NUTRITIONAL INFORMATION Serving Size 100 g

	Per serving (100g)	Per quantity (100g)
Energy	1520 kJ	1520 kJ
Protein	17.7 g	17.7 g
Carbohydrate total	11.8 g	11.8 g
Sodium	146 mg	146 mg