



**LANZERAC**

HOTEL & SPA

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## Cured Pork Belly with Smoked Potato Mash



WITH LANZERAC MERLOT 2017



45mins



3 hours + oven night curing



You will need a weber braai for this recipe

### FOR THE PORK BELLY:

2.5-3kg pork belly (boneless with skin)  
100g coarse salt  
100g granulated sugar  
2 cloves garlic (roughly chopped)  
12 crushed peppercorns  
1 lemon (zest of)  
1 grapefruit (zest of)  
6 bay leaves  
12 cardamom pods  
12 allspice  
25g thyme  
50ml apple cider vinegar  
30g fine salt  
1 onion or apple

### FOR THE SMOKED MASH:

12 large potatoes (I prefer either a Nicola or Mondial)  
5g salt  
300ml cream  
300ml milk  
150g butter  
1 cup of apple oak wood chips



Stephan Fraser  
EXECUTIVE CHEF  
Lanzerac Wine Estate

"On our new Winter Menu I  
serve this with Lanzerac  
Premium Merlot 2017."

### INSTRUCTIONS:

#### Cure the pork the night before:

For the cure, combine, salt, sugar, garlic, pepper, zests, bayleaves, spices and thyme in a container. Place your pork belly skin side up in a sealable container, and marinated ½ of the curing rub over the skin. Turn the pork belly over to the other side and repeat on the pork meat with the remaining rub. Seal the container with a lid (alternatively wrap the pork in a moistened cloth) and refrigerate for at least 12 hours, up to about 36 hours. (Don't exceed this time or you will find the final pork a little salty).

#### To cook the pork:

Remove the pork from the fridge, rinse off the pork belly and pat dry with a kitchen towel/cloth.

Place on a chopping board, skin side up, and prick the skin about 50-60 times all over with a fork. This will assist in getting the skin crispy. (We do this now and not earlier as you will find the skin much softer after the time in the fridge sitting on the cure rub). Slightly score the skin.

Rub the apple cider vinegar over the skin and season with fine salt, making sure to cover the whole skin. Pack about 10 briquettes on the one side of the weber in stack. (If you have a weber divider, run the briquettes up the side of the divider) Light these and leave till they are white coals (+/- 10mins). When the coals are ready, pack on another 50 on the one side of the weber against the white coals, put a water tray down on the other side and place the grid on.

Put the pork belly skin side up on the grid, away from the coals so it sits over the water tray, cut the onion or apple in half and place both halves underneath the one side of the belly. This will insure that the pork is cooking at an angle that ensures any juice run off the top.



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Put the lid on the weber and cook at around 180c for 2.5-3 hours, checking every 30-40mins. You want to try and maintain this temperature, which means you might need to add a few extra briquettes now and then. Also check that you're not burning the meat, you want the skin crispy not burnt.

Soak the Apple oak wood chips in warm water for 30mins. Stain and keep aside, you will need to add these to the coals when your potatoes are about 10mins away from being ready.

When the pork has been on for about 2hours start with the smoked mash.

### **To create the smoked mash:**

Peel all your potatoes and cut them into 4 equal size pieces. Place in a deep pot and cover with water. Place on the stove on a high heat, add salt and bring to boil. Allow to boil rapidly for 20-25mins or until the potato are just cooked (if you stick a small knife or skewer into the centre of one of the potato pieces it should split. Do not overcook or cook until broken to pieces).

### **Make your cream reduction to add to the potato mash:**

In a second deep pot, add the cream, milk and butter, bring to the boil, reduce the heat to a gentle simmer and leave to simmer until a double thick cream consistency. Remove from the heat and keep aside until you are ready to add to your potato mash. Don't cool it down.

Once the potatoes are ready, strain off all water from the potatoes without breaking them. Return the potatoes back to the stove and with a medium heat dry cook the boiled potato pieces (this will help to remove any excess water that might still be in the potato pieces. The drier the potato, the easier it will be to smoke and the more cream reduction you will be able to add before it received the creamy mash/ puree consistency).

Once they have dried for about 3-4mins, take the potato pieces and place on the weber grid, as far away from the coals as possible. (You are not looking to braai the potatoes only smoke them.) Cover and leave to smoke for about 10-15mins. When done they will have a light golden colour to them. Mash the potato with either a potato mill, masher or a strong whisk and elbow grease. Place back on the stove on a gentle heat and slowly add in your cream reduction a little at a time working it into the potato mash. Keep adding the cream reduction until you are left with a silky smooth mash that you are happy with. Check the seasoning and your good to go.

When the pork is done, remove from the weber onto a serving dish, leave to stand for 15mins before carving the pork into portions. On our new Winter Menu I serve this with pickled guava, roast onions & split pea salad and paired with the young and fruity Lanzerac Premium Merlot 2017.

