



Cranberry Stuffed Organic Pork Belly

Bring out the delicious flavour of our organic pork with a cranberry stuffing

Serves: 4

Prepare: 25 Minutes

Cook: 1 Hour

Difficulty: easy

Ingredients

- [1.2kg organic whole belly of pork](#)
- 1 tbsp of olive oil
- salt and black pepper to season
- ½ cup of homemade breadcrumbs
- ½ [organic chicken bone broth](#)
- 1 cup of green apples, peeled and chopped
- 1/3 cup dried cranberries
- 1/3 cup chopped walnuts, toasted
- 2 shallots, peeled and finely chopped
- 2 tbsp maple syrup
- 1 teaspoon organic dried rosemary

Method

1. Preheat the oven to 180°C/fan, 160°C/gas mark 4
2. Unroll your boneless organic pork belly and thoroughly dry the skin and score it with a sharp knife. This will ensure the crispiest crackling. Rub the olive oil into the pork skin and season with salt and pepper. Set aside the pork belly and make your stuffing
3. Place the breadcrumbs and organic chicken bone broth in a bowl and stir to combine. Add the chopped apples, walnuts, cranberries, chopped shallots, maple syrup and rosemary, and stir again, ensuring all the ingredients have combined
4. Onto a clean surface, lay a sheet of cling film double the size of the flat pork belly, place the pork belly skin side down on the cling wrap and spread the stuffing over the surface of the pork, ensuring you don't spread it all the way to the edges
5. Now start to roll up the pork belly, starting with the long edge of the pork, until it forms a sausage shape. Secure the pork with kitchen string, tying the roast at 1-2 inch intervals
6. If making ahead of time, simply pop the pork in the fridge until you are ready to cook. If you are ready to cook the pork, lightly grease the bottom of a baking tray with olive oil, transfer the pork to the baking tray and place in the preheated oven. Cook for 30 minutes until the skin is fizzing and sizzling. Turn the heat down to a low and cook for a further two and a half hours before cranking it back up again for the final fifteen minutes. To maintain the crispness of your crackling, if the crackling isn't quite as brittle and crunchy as you'd like, give it a quick blast under the grill before serving

7. Allow the pork to rest for 10 minutes before serving. Remove the kitchen string and slice into ½ thick slices to serve