



How To: Roast Organic Pork Belly On The Bone

Create a traditional roast with this joint that's a little indulgent and a lot delicious!

Serves: 3

Prepare: 5 Minutes

Cook: 3 Hours 45 Minutes

Difficulty: easy

Ingredients

- 1.2kg [organic pork belly on the bone](#)
- generous drizzle of olive oil
- salt
- pepper

Method

1. Preheat the oven to 180°C / 160°C fan / gas 4
2. The pork belly will already be scored so simply season as you'd like with salt and pepper, add the oil and pop in the oven
3. Sizzle for about 30 minutes until you can see the skin fizzling and the fat starting to render
4. Turn the oven down to a lower heat and leave it in there for 2-3 hours
5. Before you take it out, put the heat back up for a final 15 minutes to give the crackling a chance to get really crisp
6. Remove from the oven and slice off the crackling and pop under the grill on a low heat, this will ensure it stays nice and crispy
7. Wrap the rest of the joint in foil and allow to rest for 20 minutes
8. Slice generously and serve with your favourite vegetables, not forgetting apple sauce