



LE COQ

Pork Belly Porchetta

COOKING METHOD

INGREDIENTS

- Porchetta
 - Dijon Mustard
 - Fennel seeds
 - Garlic
 - Paprika
 - Thyme
- Oregano
 - Sea Salt Flakes
 - Crushed Pepper
 - Rice Pilaf
 - Tangy Coleslaw
 - Lemon Juice

METHOD

- Prepare tray with sheet of foil and place rolled pork belly, set oven to 180 degrees and roast for 1.5 hours.
- Remove pork from the oven and brush with lemon juice, meanwhile preheat oven to 220 degrees, put the pork back in once heated to roast for a further 15 minutes.
- Repeat once more applying the lemon juice and roasting a further 15 minutes for a crispy golden finish.
- Reheat the mash in a pot in slow heat OR microwave 3mins
- Mix coleslaw with tangy lime yoghurt for a preferred amount of dressing