

Pork belly with anchovy and chestnuts

Ingredients

- 50g/2oz canned anchovies in olive oil
- 3 tbsp olive oil, plus extra for rubbing
- 1 onion, chopped into 1cm/½in cubes
- 1 large garlic clove
- 200g/7oz cooked chestnuts, peeled and roughly chopped
- freshly ground black pepper
- 150ml/5fl oz dark beer
- 1.5kg/3lb pork belly
- sea salt

Preparation method

1. Preheat the oven to 230C/450F/Gas 8.
2. Place a roasting tin over a medium heat and add the oil from the can of anchovies and the olive oil. Add the onion and garlic and fry for 2-3 minutes, or until softened but not coloured.
3. Roughly chop the anchovies and add to the pan, along with the chopped chestnuts. Season with freshly ground black pepper and pour in the beer.
4. Score the pork belly skin with a sharp knife, at 1cm/½in intervals and rub with salt and olive oil. Place the pork into the roasting pan, making sure it covers the chestnut mixture.
5. Roast for 30 minutes, then reduce the oven temperature to 160C/325F/Gas 3 and roast for a further three hours, or until the pork is very tender and the skin is crisp and golden-brown.
6. To serve, thickly slice the pork belly and spoon over the chestnut mixture from the pan.

less than 30 mins

preparation time

over 2 hours

cooking time

Serves 4-6

By Clarissa Dickson
Wright

From Great British Food Revival

Cook a spectacular pork dish with dark beer for an intense flavour.