



ROAST PORK WITH VEGETABLES AND SAGE GRAVY

Prep + cook time: 3h 30min **Serves:** 6-8

Ingredients

FOR THE PORK AND VEGETABLES:

- 1 pork belly roast, ~1.5 kg, with skin
- 2 tbsp honey
- 2 tbsp sunflower oil
- 6 white floury potatoes, peeled and cut into large, even chunks
- 3 small onions, split in half
- 4 large carrots, peeled and split in half
- 1 small acorn squash, cored and cut into wedges
- 1 whole garlic head

- 100 ml olive oil
- salt
- freshly ground black pepper

FOR THE GRAVY:

- 3 tbsp unsalted butter
- 3 tbsp plain flour
- 750 ml chicken stock
- 75 ml double cream
- 15 g | 1/2 cup sage, chopped

1. Preheat the oven to 140°C (120° fan) | 275F | gas 1.
Line a roasting tray with a trivet large enough to hold the pork belly.
2. Wash the pork belly and thoroughly dry with kitchen paper.
Score the skin side at 2 1/2 cm | 1" intervals using the tip of a sharp knife.
Flip the belly over and puncture the meat all over with the tip of the knife.
3. Stir together the honey and sunflower oil in a bowl.
Rub the mixture onto the meat side of the belly.
4. Sit the belly, skin-side facing up, on the trivet in the tray.
Rub the skin with the remaining oil and season generously with salt and pepper.
5. Roast for about 1 hour 30-45 minutes until the meat is tender and the skin is starting to look dry.
6. In the meantime, parboil the potatoes in a large saucepan of salted, boiling water until just tender to the tip of a knife, about 15-20 minutes. Drain and let steam off to one side.
7. Remove the pork from the oven and lift it out onto a tray or plate.
Add the potatoes, onions, carrots, squash, and garlic to the tray.
Drizzle with olive oil and season with salt and pepper, tossing to coat.
8. Sit the pork back on top. Return to the oven, roasting until the skin is golden-brown and crisp, and the vegetables are tender to the tip of a knife and coloured, about 30-45 minutes.
9. When ready, remove from the oven. Transfer the pork to a grilling tray. Turn on the grill function.
10. Brush the skin with a thin layer of juices from the tray and then glaze under the hot grill until the skin is golden and crisp, about 6-10 minutes.
11. Sit the pork back on top of the vegetables and let rest under aluminium foil as you prepare the gravy.
12. For the gravy: Melt the butter in a saucepan set over medium heat.
Whisk in the flour, cooking the roux until golden, about 2 minutes.
13. Gradually whisk in the chicken stock until fully incorporated. Bring to the boil and then reduce to a simmer, cooking and stirring frequently until thickened, about 6-8 minutes.
14. Whisk in the sage, cream, and some salt and pepper to taste.
Serve alongside the pork and vegetables.