

# Roasted Belly of Vicars Game Pork with Tutts Clump Bucklebury Cider

BY STEVEN CHANDLER

Every time a customer in the shop buys a joint of belly pork or pork shoulder, I always tell them they've purchased the best piece of pork money can buy. They are cheap, and thoroughly underrated joints; full of taste and

exceptional flavour, that won't leave you with an empty wallet.



This is a slow roasted dream; a joint with more fat, but more flavour. Stick it in the oven and forget about it. When you come back, you have a little piece of heaven to tuck into. The quacks will tell you not to

indulge with fatty meats too much, but just ignore them: for once, let flavour win the day.

For six people, you will need a 4Lb belly joint, that's 1.8Kg. Ask one of us gentlemen at Casey Fields Farm shop to cut it and score it for you. You want the crackling scored in lines, not a diamond score, as it makes the skin very difficult to cut, and causes problems when portioning the dish when cooked.

The recipe is so simple, I feel almost embarrassed to put it to paper: you simply give the skin a slight splash of olive oil, working it into the scored skin,. And then heavily salt the outside with sea salt (available from the shop) and black pepper,. If you want a

zing to it, ground chilli can be added to the skin. Rub it all in and we're ready to go.

You need to add just a tiny bit of the cider in the bottom of your roasting pan to give a little taste.



All that remains after that is to put it into a very hot oven, around 250 degrees, for fifteen minutes, to aid the crackling. Our pork is finest Windsor pork, so we are almost guaranteed some exquisite crackling anyway.

After fifteen minutes, turn it down to 100 degrees and then leave it. Six or seven hours won't do it any harm at all, and when it's done, it will be perfection!

## **FOR VICARS GAME SLOW ROAST BELLY PORK YOU WILL NEED:**

- **ONE 1.8KG JOINT OF VICARS GAME BELLY PORK**
  - **A DASH OF OLIVE OIL**
- **CORNISH SEA SALT AND BLACK PEPPER**
  - **GROUND CHILLI IF REQUIRED**
- **ONE BOTTLE OF TUTTS CLUMP CIDER**