

## **Outdoor reared Easingwold belly pork with its own vegetable sauce and roast Boroughbridge potatoes.**

Head chef Jerome Gaudre says, "This is a great meal for a busy person, just leave in the oven to cook slowly and serve with some golden, crisp roast potatoes for a family treat".

Serves 4

### **Ingredients**

Approximately 800 gm to 1 kg outdoor reared Easingwold belly pork, (ask your butcher to score the skin so the crackling will crisp up).

1 leek - washed and cubed.

3 small carrots – peeled and cubed

2 onions – peeled and chopped

2 parsnips – peeled and chopped

3 sticks of celery – peeled and chopped

½ butternut squash – peeled and chopped

3 cloves of garlic - peeled and crushed

1 tin of passata

2 bay leaves, sprig of fresh thyme and sage

2 large bottles of Ampleforth cider (or any other good Yorkshire cider)

1 pint of strong beef stock (a stock cube would do)

Place all the ingredients in a deep tray with the belly pork on top. The juice from the cider should immerse the pork, if not just top up with water. Place in the oven and cook at 170 °C for approximately 3 hours.

You may need to lightly rest some tinfoil over the pork after 1½ hours to stop the vegetables from becoming too dark, then remove the foil after 3 hours and take out the meat from the juices. Place the meat back on a tray and finish in a hot oven at 190 °C for another 10 – 20 minutes, to get a nice crispy top. For extra flavour, brush with honey and wholegrain mustard.

Once out of the oven rest for 10 minutes.

Thicken the sauce if necessary by removing the vegetables and heating to reduce the sauce, then replace the vegetables.

Serve with some roasted local potatoes.

Jerome's top tip – cook the potatoes in duck fat for extra flavour.