




## Kettle-braai pork belly

*The secret to this dish is to keep a small stack of live coals on the side to keep feeding the fire under the meat.*

 Less than 1.5 hours    **Serves:** 4

**Recipe Type:** Mains

**Main Ingredient:** Pork

### Ingredients

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1 kilogram pork belly, fat scored  
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1 drizzle PnP olive oil  
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1 dash sea salt flakes  
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1 dash milled pepper  
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15 ml fennel seeds  
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5 ml hot English mustard powder  
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1 large rosemary sprig, finely chopped  
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2 bay leaves, crumbled  
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#### Spring onion, potato and mustard salad

60 ml PnP olive oil  
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60 ml juice of 1 lemon  
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20 ml hot English mustard powder  
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15 ml honey  
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15 ml wholegrain and Dijon mustard  
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2 PnP spring onions, sliced  
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500 grams PnP baby potatoes,  
cooked and halved  
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### Method

- Drizzle pork with olive oil, then scatter over salt, pepper and herbs and rub into flesh and skin.
- Place pork, skin-side down, over medium to low coals.
- Cover braai with lid and cook for 45 minutes, checking every 15 minutes and adding more coals when needed.
- Crackling should be crispy and blistered.
- Turn meat flesh-side down, add a few more hot coals and cook, covered, for 15 more minutes until meat is well browned.
- Remove from heat and rest for 10 minutes.
- Slice or cut into bitesized squares and serve.

#### Spring onion, potato and mustard salad

- Mix olive oil and lemon juice with Hot English mustard powder and honey, wholegrain and Dijon mustard.
- Toss with sliced spring onions and cooked, halved PnP baby potatoes.