

Rillettes de Porc

The absolute classic French way of dealing with succulent and cheap belly pork.

Planning

serves:	6
prep time:	25 mins
cooking time:	3½ - 4 hrs

Ingredients

900g belly pork, rind removed and chunked
300g goose fat or lard
150 ml dry white wine
10 juniper berries, crushed
1½ tbs sea salt
1½ tsp ground black pepper
2 tsp dried thyme
½ tsp ground ginger
½ tsp ground nutmeg
½ tsp ground allspice
½ tsp ground cloves
6 cloves garlic
3 fresh bay leaves
2 thyme sprigs

Method

Preheat the oven to 130°C/°F/gas ½.

Place the belly pork in a large casserole with all the other ingredients and mix well. Cover with a tight lid and cook for 3½ - 4 hrs until the pork soft and surrounded by melted fat.

Pour off the juices through a sieve into a measuring jug. Allow this to cool before putting in the fridge for 30 minutes to solidify the fat.

Remove the fat and put it in a small pan. Shred the pork meat with two forks and mix in 4 - 6 tablespoons of the cooking juices, just enough to moisten it a little. Check the seasoning, remembering that cold foods tend to need a little more, and pack into individual ramekins.

Melt the fat over low heat and pour just enough over each ramekin to create a thin seal. Garnish each with a bay leaf, preferably fresh, and set in the fridge for 24 hours.

Serve with crusty bread or toast.