

# Crispy Pork Belly with Miso Glaze and Okinawa Sweet Potato Purée paired with Davis Estates Rutherford Cabernet Sauvignon

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## INGREDIENTS:

### Crispy Pork Belly

½ cup Kosher Salt  
½ cup sugar  
¼ cup fennel seeds, toasted  
¼ cup coriander seeds, toasted  
5-star anise, toasted and roughly crushed into pieces  
1 cinnamon stick, toasted and roughly crushed into pieces  
½ tablespoon ground allspice  
3 pounds pork belly skin removed; fat scored in crosshatch pattern  
4 quarts pork lard

### Armagnac Prunes Purée

1¼ cups pitted prunes  
⅔ cup water  
¾ cup Armagnac  
Peel from one orange  
1 star anise  
1 cinnamon stick

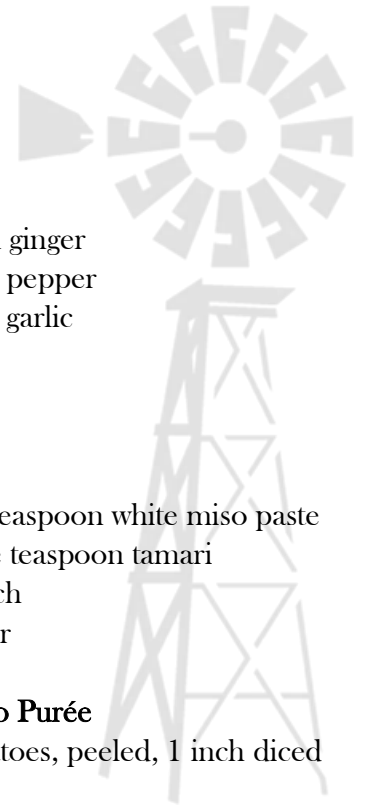
SERVES: 4

### Miso Glaze

1 teaspoon grate fresh ginger  
1¼ teaspoons Aleppo pepper  
2½ teaspoons minced garlic  
1 cup sake  
1 cup mirin  
1 cup red wine  
3 tablespoons  
2 tablespoons plus 1 teaspoon white miso paste  
1 tablespoon plus one teaspoon tamarí  
2 teaspoons corn starch  
2 teaspoons cold water

### Okinawa Sweet Potato Purée

3 Okinawa sweet potatoes, peeled, 1 inch diced  
1 star anise  
2 tablespoons butter  
Salt and white pepper to taste



## METHOD:

### Crispy Pork Belly

- In a small bowl combine, salt, sugar. Fennel seeds, coriander, star anise, cinnamon stick and all spice. Rub the pork belly with spice mixture, cover and refrigerate overnight or up to 48 hours.
- Preheat oven to 350°F. In a Dutch oven heat the lard to 210°F.
- Rinse the spice mixture from your cured pork belly and pat dry, very well.
- Place pork belly in Dutch oven with the lard, cover and place in oven, roast for 2 to 3 hours or until tender. Check after 2 hours for tenderness.
- Remove Dutch oven from oven and let the pork cool to room temperature. Cover and refrigerate the reserved lard for future uses, such as refried beans or pan gravies etc.
- Transfer pork to a roasting pan and pour just enough lard into the dish to barely cover it. Cover the belly loosely with plastic wrap, place a smaller baking dish on top of it and weight it with a brick, a large can, or a cast-iron skillet.
- Refrigerate for at least 12 hours.
- After it's been pressed, the pork can be sliced into desired size. To reheat drop pork belly in 350° fryer until crispy.

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### **Miso Glaze**

- In a medium saucepot combine all ingredients except cornstarch. Bring to a boil and simmer for 10 to 15 minutes.
- Mix in the cornstarch and water together and whisk into glaze.
- Dip your pork belly into the glaze.

### **Armagnac Prunes Purée**

- In a small saucepot combine ingredients, bring to a simmer and simmer for 10 minutes or until liquid becomes syrupy.
- Remove orange peel, star anise and cinnamon stick. Place prune mixture in blender and blend until smooth.

### **Okinawa Sweet Potato Purée**

- Place the diced sweet potatoes in a medium saucepan. Cover with water and add the star anise. Bring to a boil over medium-high heat, then reduce to a simmer. Cook until the sweet potatoes are tender, about 15-20 minutes.
- Carefully drain the sweet potatoes and discard the star anise. Return the sweet potatoes to the saucepan. Using a potato masher, immersion blender, or food processor, purée the sweet potatoes until smooth. For extra silkiness, push the purée through a fine-mesh sieve.
- Stir in the butter until fully incorporated. Season with salt and white pepper to taste. Adjust for texture, add a splash of water or milk if needed to make it creamy.

### **To Finish**

On a warm plate, spread a generous amount of Okinawa Sweet Potato Purée. Place the Crispy Pork Belly dipped in Miso Glaze on top. Garnish with a spoonful of Armagnac Prunes Purée on the side. Serve immediately with a glass of Rutherford Cabernet Sauvignon.