

Crispy Pork Belly with Peperonata and Creamed Summer Corn paired with Davis Estates Oakville Cabernet

INGREDIENTS:

SERVES: 4

Crispy Pork Belly

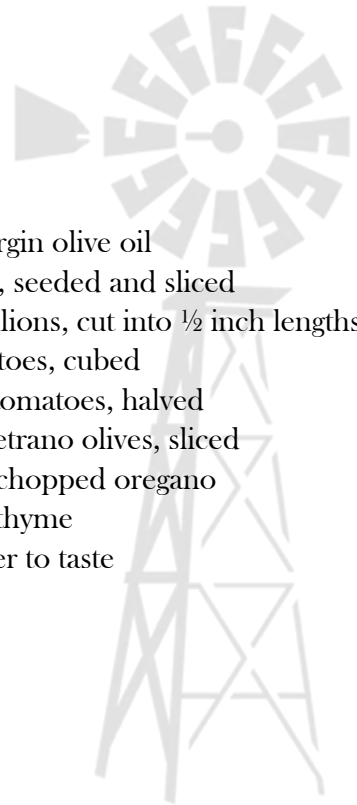
½ cup kosher salt
½ cup sugar
¼ cup fennel seeds, toasted
3 pounds pork belly, skin removed, and fat scored
in a crosshatch pattern
4 quarts pork lard
canola oil for frying

Creamed Summer Corn

½ cup milk
salt to taste
2 tablespoons butter
¼ cup yellow onion, diced
1 cup sweet yellow corn kernels
1 small garlic clove, chopped
½ cup crème fraîche

Peperonata

⅓ cup extra virgin olive oil
2 bell peppers, seeded and sliced
2 bunches scallions, cut into ½ inch lengths
1 pound tomatoes, cubed
½ cup cherry tomatoes, halved
½ cup Castelvetrano olives, sliced
½ tablespoon chopped oregano
½ tablespoon thyme
Salt and pepper to taste



METHOD:

Crispy Pork Belly

- Cure the Pork Belly (Overnight):
 - In a small bowl, combine kosher salt, sugar, and toasted fennel seeds.
 - Rub mixture thoroughly into the pork belly.
 - Cover and refrigerate overnight.
- Cook the Pork Belly (Next Day):
 - Preheat oven to 350°F (with convection fan on).
 - In a Dutch oven, heat lard to 210°F.
 - Rinse off the salt cure from the pork belly and pat dry.
 - Place pork belly in the Dutch oven, cover, and transfer to the oven.
 - Roast for 2 to 3 hours, checking after 2 hours for tenderness.
- Press the Pork Belly
 - Remove pork belly from the lard and place in a roasting pan.
 - Place a smaller pan or dish on top of the pork belly, then weight it with a brick, large can, or cast-iron skillet.
 - Let cool to room temperature, then refrigerate for at least 12 hours.
 - Once pressed and chilled, slice pork belly into desired portions.

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Creamed Corn

- Add the butter to a medium pan and melt over medium heat.
- Add the onion, corn, and garlic. Sauté for 5 minutes.
- Add crème fraîche and milk, cook for an additional 5 minutes.
- Transfer half the mixture to a blender and puree.
- Fold the puree back into the pan with the remaining corn and season with salt.
- Keep warm until the plating.

Peperonata

- Heat olive oil in a pan over medium heat.
- Add bell peppers and garlic. Season with salt and pepper. Sauté for 5-7 minutes.
- Add tomato chunks and cook for another 5 minutes until softened.
- Stir in cherry tomatoes, scallions, olives, vinegar, and herbs, cook for another 5 minutes. Taste and adjust seasoning as needed. Keep warm until plating.
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To Finish

Fry the pork belly at 350°F to reheat until crispy. On a warm plate, spread a generous amount of creamed summer corn. Top with a slice of crispy pork belly and garnish with a spoonful of peperonata. Serve immediately with a glass of Oakville Cabernet.