

# Crispy Pork Belly with Sweet Onion Soubise and Charred Spring Onion Salsa Verde paired with Davis Estates Zephyr

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## INGREDIENTS:

### Pork Belly

2 pounds skinless pork belly  
1 cup Kosher Salt  
½ cup White Sugar  
½ cup Brown Sugar  
2 tablespoons EVOO  
1 Yellow Onion Peeled and quartered  
½ cup garlic, crushed  
1 bay leaf  
1 quart chicken stock  
Pinch of fresh black pepper

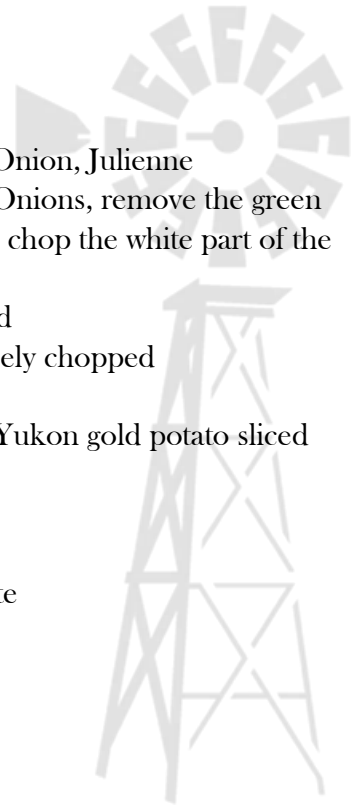
### Charred Spring Onion Salsa Verde

½ cup charred spring onions  
⅓ cup rice wine vinegar  
¼ cup olive oil  
¼ cup finely diced shallot  
1 teaspoon minced garlic  
2 teaspoon honey  
1 cup chopped parsley  
¼ cup chopped tarragon  
Salt and pepper to taste

SERVES: 4-6

### Sweet Onion Soubise

1 large Sweet Yellow Onion, Julienne  
1 large bunch Spring Onions, remove the green tops and discard, then chop the white part of the onion finely  
3 cloves garlic, crushed  
½ cup Cauliflower, finely chopped  
6oz Unsalted Butter  
¼ of a medium sized Yukon gold potato sliced thinly  
2 tablespoons EVOO  
¼ cup water  
Salt and pepper to taste



## METHOD:

### Crispy Pork Belly

- Note from Chef Eric “Braising Pork Belly is a 2-3 day project, but entirely worth it.”
- Prepare the overnight curing rub
  - Lightly score the fatty side of the belly with a sharp knife in a crisscross pattern and then rub the belly all over with the curing rub (salt, white sugar and brown sugar). Just enough to coat it.
  - Transfer the belly to an airtight container and leave it in your fridge overnight.
- Now it's time to braise your pork
  - In a large Dutch oven or heavy pot, sauté EVOO, yellow onion, garlic and bay leaf over low heat until lightly browned.
  - Add chicken stock and black pepper, Bring to a simmer.
  - Add your pork belly, cover, and cook in a 325 degree oven (fan off) for 2 hours.
  - Uncover and cook for another 45 minutes until tender.
  - Let the belly cool down in the liquid for at least an hour and a half before attempting to remove it.

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- Line a sheet tray with parchment and place the belly on the tray, add another sheet of paper on top of the belly and place a second sheet tray on top of that.
- Then put that puppy in the fridge and put something heavy on the top sheet tray to press the pork belly into a more uniform dimension.
- Leave the belly in the fridge overnight with the weight on top. The next day you can trim excess fat from the belly and portion it easily.
- Sear the portioned belly in a heavy pan, on all sides and finish with a sprinkle of kosher salt.

### Sweet Onion Soubise

- In a heavy bottom pot add the olive oil and butter, and sauté the yellow onion, spring onion, cauliflower and garlic over very low heat until translucent.
- Strain the butter off and reserve. Blend the cooked onions and potato in your blender and add the butter back in until you have a smooth puree. Season to taste with salt and pepper.

### Charred Spring Onion Salsa Verde

- Preheat oven to 350.
- Remove the top third or so of the spring onions and discard. Chop the spring onions into 1/2 pieces.
- On very high heat, char the chopped spring onions in a heavy cast iron or stainless-steel pan with a little bit of olive oil and salt.
- When they have a good char, give them a stir and transfer the pan to the oven. Cook for about 15 minutes or until completely soft.
- Let the onions cool, then chop them finely and combine them with the remaining ingredients. Shelf Life is 2 days in the fridge.

### To Finish

On a warm plate, spread a generous amount of Sweet Onion Soubise. Place the Crispy Pork Belly on top. Garnish with a spoonful of Charred Spring Onion Salsa Verde. Serve immediately with a glass of Zephyr.