

INGREDIENTS:

1.5kg piece of belly pork, rind removed
1 kilo of waxy potatoes
4 onions
10 sprigs of thyme
2 sprigs of rosemary
2 bay leaves
1 level teaspoon five-spice powder
1 heaped teaspoon ground cumin
1 tablespoon salt
6 tablespoons olive oil

TIME: 3 hours

SERVING: 6 people



Remove the meat from the fridge an hour before cooking. Heat the oven to 180C gas mark 4. Chop the thyme, rosemary and bay leaves, and mix into the oil with the five-spice powder, salt and the cumin and rub well into the meat. Place in a roasting pan and cook for an hour and a half. Peel and quarter the onions and potatoes and arrange around the meat. Add a little water to the pan and cook for another hour and a quarter, basting occasionally.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: