

Slow Cooked Pigs Cheek with rhubarb and ginger compote

Serves 4

- 8 pig cheeks, cleaned and prepared by your butcher
- 2 shallots • 2 cloves garlic • 2 fresh bay leaves
- 1 sprig lemon thyme • 1 tsp Chinese five spice
- Rose salt and white pepper • 1 litre chicken stock
- 50g butter • 500g fresh pink rhubarb
- 1 small piece fresh root ginger • 50g Demerara sugar
- 50g unsalted butter

In a hot frying pan seal the pigs cheeks until coloured all over, then place in a roasting tray. Chop the shallots and garlic and add to the cheeks. Add the remaining ingredients. Cover with greaseproof paper and tin foil and braise in the oven at 200°c for two and a half hours until the cheeks are tender.

In a separate pan, melt the butter and slowly cook the roughly chopped rhubarb until it just starts to soften. Grate the ginger and add to the rhubarb, then add the sugar and cook slowly until the rhubarb is soft and fully cooked.

Remove the pigs cheeks from the tray and keep warm. Strain the remaining juices into a saucepan and boil rapidly until reduced by half. Strain again into a clean pan and whisk in 50g of butter but do not re-boil.

Place a spoonful of rhubarb in the centre of a plate and place two cheeks on top, drizzle with the sauce and serve.

Recipe from The Bell Hotel, Sandwich
www.bellhotelsandwich.co.uk



Slow Roasted Belly of Pork with Winter Cabbage, Squash Mash and Bramley Apple Purée

Serves 8

- 1 x 3kg belly of pork – scored • 2 sticks of celery
- 2 carrots – roughly chopped • 1 onion – cut into quarters • 1 bulb of garlic – unpeeled, cut in half
- 1 large bunch of rosemary • 1 litre white wine
- ½ litre cider • ½ litre good chicken stock • 4 whole Bramley apples • 50g butter • 1 cinnamon stick
- 50g Demerara sugar • 4 Winter squash • 100g butter
- 1 whole Savoy cabbage • 1 small piece fresh root ginger – finely grated • ½ tsp crushed juniper berries



For the Pork:

Pre-heat oven to 275°c. Rub salt into pork fat and leave for 10mins. Place pork in oven for 40mins. Take out of oven and lower temp to 150°c. Place celery,

onion, garlic, carrots and rosemary under meat. Add white wine to the tray and place back in oven for a further 1½ hrs.

Apple purée: Peel, core and slice apples thinly. Cook over a low heat with butter, cinnamon stick and sugar for 30mins.

Squash mash: Place diced squash in a pan of salted water, bring to boil and simmer for 10-15mins. Drain, place back in pan add butter and seasoning then mash with a potato masher.

Cabbage: Finely chop cabbage, add juniper berries, ginger and seasoning. Stir over a low heat in a large saucepan for 20mins.

When the pork is cooked take out of the tray and leave to rest. Meanwhile strain off juices, add cider and chicken stock and reduce to a quarter over a high heat. Portion the pork and serve on the cabbage with cider gravy, squash mash and apple purée to the side.

Recipe from Woods Restaurant, Tunbridge Wells
www.woodsrestaurant.co.uk

Tenderloin of Pork in a Cream and Herb Sauce

Serves 2

Prep and cooking time 15 minutes

- Locally reared pork tenderloin (fat and sinew removed) • 1 tsp of green peppercorns • Good pinch of fresh rosemary, stalks removed • Good pinch of chopped parsley • 100ml double cream • 100ml good quality chicken stock • 50g Le Roule garlic and herb cheese
- 10ml vegetable oil or rapeseed oil

Heat frying pan with oil. Slice tenderloin into approx. 12 even slices. Seal in pan on both sides. Add hot chicken stock, rosemary and peppercorns. Bring liquid to boil.

Add cream and cheese. Reduce heat and simmer 10 minutes until sauce thickens and pork is cooked. If sauce is too thick add a touch of water. Finally add chopped parsley and serve with sautéed potatoes and locally grown vegetables of your choice.

Recipe by head chef Stuart Gage, Ardennes Restaurant, Faversham
www.ardennes.co.uk

This little piggy...Choose your joint

Loin: The pig's very own steak department with the succulent meatiness of beef, but packed with an arsenal of B vitamins

Leg: Gammon or ham, taken from the loin end of the hind leg, packs in lots of protein with minimal fat

Shoulder: A marbled cut that undergoes a magical transformation when cooked low and slow

Pork belly: Undoubtedly the fattiest part of the pig, but has amazing flavour for a special treat