

Roast Pork Belly on Pea Purée

<http://userealbutter.com/2012/05/10/roast-pork-belly-pea-puree-recipe/>
roast pork belly from [Zen Can Cook](#) and pea purée from [ChristopherCina.com](#)

roast pork belly

1/3 cup kosher salt

1/3 cup sugar

2 2-pound slabs pork belly, skin removed

Mix the kosher salt and sugar together. Rub the salt-sugar mixture all over the pork belly until completely coated. Discard any excess. Place in a dish and cover with plastic wrap. Refrigerate overnight for up to 12 hours. When the pork belly is ready, preheat your oven to 450°F. Remove excess cure from the pork. Set the pork belly on a clean baking dish and roast for an hour, occasionally basting it with the pan drippings. Lower the temperature to 250°F and continue to bake for 2 more hours. It should be golden brown. Slice.

pea purée

2 tbsp butter

1 tbsp shallots, minced

1 tbsp garlic, minced

2 cups English peas, shelled

1/2 cup white wine

3/4 cup stock or water

1 tsp kosher salt

Melt a tablespoon of butter in a small saucepan over low heat and sweat the shallots and garlic. Add the peas, wine, and stock (or water) and increase the heat to high. Bring to a boil, reduce heat to medium and let simmer for 5 minutes or until the peas are soft. Remove from heat and purée everything (in a blender or food process or using an immersion blender) until it is smooth. Strain (discard or drink the liquid) and stir the butter and salt into the pea purée.

To serve: Spoon purée onto serving vessel and set slices of pork belly on top. Weeee!