



I found a slab of Boneless Belly Pork with a reasonable amount of meat on it. So this was the result?.

It's a bit of a long recipe, but well worth reading!

Ingredients for the Roasted Curry Powder:-

- 4 Cardamom Pods, seeds only
- 1 Tsp of Basmati Rice
- 1 Tsp of Coriander Seeds
- 1 Tsp of Cumin Seeds
- 1 Tsp of Peppercorns
- 1 Tsp of Mustard Seeds
- 1 Tsp of Fennel Seeds
- 4 Cloves

Method:-

- (1) Add all the ingredients to a frying pan and roast over a high heat until fragrant.
- (2) Remove and set aside to cool.
- (3) Grind to a powder.

Ingredients for the Curry Sauce:-

- 5 Cloves of Garlic, minced
- A Thumb of Ginger, grated

1 Tsp of Roasted Chilli Powder
2 Green Chillies, chopped
1 Tsp of Turmeric
1 Tbsp of Roasted Curry Powder
The Zest of a Lime
1 Tbsp of Panam Paani (Pine Syrup - Honey would probably work)
1 Cinnamon Stick
8 Curry Leaves
1 Tsp of Tamarind dissolved in water
1 Onion, diced
400ml of Almond Milk
400ml of Chicken Stock
Oil to Fry
Salt & Pepper to season

Ingredients for the Pink Onion Garnish:-

1 Red Onion, sliced into rings
Juice of a Lime
Salt & Pepper

Method:-

- (1) Place the Onions in a bowl.
- (2) Add the Lime Juice, Salt & Pepper.
- (3) Set aside for an hour.

Ingredients for the Rub:-

500g of Boneless Belly Pork
1 Tbsp of Roasted Curry Powder (See Above)
½ Tsp of Turmeric
1 Tsp of Roasted Chilli Powder

Salt & Pepper

Method:-

- (1) Combine the Roasted Curry Powder, Turmeric, Roasted Chilli Powder, Salt & Pepper
- (2) Rub into the Pork and marinade for 2 hours.

Bringing it all together:-

- (1) Once your Pork have marinaded in the rub for a couple of hours, you're good to go.
- (2) Add Oil to a pan over a medium heat.
- (3) Add the Curry Leaves and Cinnamon stick and fry until fragrant.
- (4) Add the Onions and Lemon Zest and fry for 2 minutes.
- (5) Add the Chillies, Garlic and Ginger, frying until fragrant.
- (6) Add the marinated Pork, stirring to combine and cook for 5 minutes.
- (7) Add the Tamarind, Roasted Chilli Powder, 1 Tbsp of roasted Curry Powder.
- (8) Stir and cook out for 1 minute.
- (9) Add the Milk, Stock & Panam Paani.
- (10) Allow to simmer for 2 hours, or until the Pork is tender.
- (11) Serve over Rice and garnish with Pink Onions and sliced Green Chillies, remembering to remove the Cinnamon stick.

Quite a lot of work, but this was really tasty!