

Valentine's Day

**Wine and Food Pairings to
Seduce your Taste Buds**

TASCA LAMÙRI *with* PORK BELLY *and* CHARRED VEGETABLES



WINE: Tasca Lamùri

FOOD PAIRING: Pork belly with charred vegetables

INGREDIENTS

2kg pork belly
200ml olive oil
100ml pork jus
5 carrots
5 Jerusalem artichokes
5 radishes
3 potatoes (small)
3 beetroot (small)
Salt

Nero d'avola jus:
1 white onion
500ml Tasca Lamùri
250ml cassis
50g honey
3 star anise pods
Bay leaves

METHOD

Clean the pork belly and cook at 64°C for 48 hours in a vacuum bag. Then cut into 150g portions.

For the jus: caramelize the onions, add the star anise and the wine, cassis and honey, let it reduce to desired consistency.

Cook the red onions covered in salt in the oven at 200°C for 30 minutes. Put the remaining vegetables in the oven with olive oil and season with salt. Cook for 30-35 minutes at 190°C.

To plate up: Reheat the pork belly in a water bath, then caramelise the skin in a little pan with olive oil so it becomes crispy. Pan fry the vegetables and place around the meat, cover everything with the jus.