



## Momofuku Pork Belly with Blackberry Thyme Sauce

Paired with 2017 Petit Verdot

1 pound slab of skinless pork belly  
1 ½ Tablespoon salt  
1 ½ Tablespoon sugar

6 oz. veal demi glacé\*\*  
18 oz container of blackberries  
½ cup water  
3 sprigs of thyme  
1 teaspoon sweet vermouth



1. Nestle the belly into a roasting pan or other oven-safe vessel that holds it snugly. Mix together the salt and sugar in a small bowl and rub the mix all over the meat: discard any excess salt and sugar mixture. Cover the container with plastic wrap and put it into the fridge for at least 6 hours, but no longer than 24.
2. Heat the oven to 450°F.
3. Discard any liquid that accumulated in the container. Put the belly in the oven, fat side up, and cook for 1 hour, basting it with the rendered fat at the halfway point, until it's an appetizing golden brown.
4. Turn the oven temperature down to 250°F and cook for another 1 hour to 1 hour and 15 minutes until the belly is tender – it shouldn't be falling apart, but it should have a down pillow-like yield to a firm finger poke. Remove the pan from the oven and transfer the belly to a plate. Allow the belly to cool slightly.
5. When it's cool enough to handle, wrap the belly in plastic wrap or aluminum foil and put it in the fridge until it's thoroughly chilled and firm. (You can skip this step if you are pressed for time, but the only way to get neat, nice-looking slices is to chill the belly thoroughly before slicing it.)
6. Combine veal demi glacé, blackberries, and water in a saucepan over medium heat.
7. Simmer until the blackberries burst and give up their juices. You can use a spoon or fork to mash them up in the process.
8. Using a fine-mesh strainer, strain the sauce to remove blackberry seeds. Return to saucepan. Discard the blackberry seeds.
9. Bring the sauce back up to a simmer, add the thyme sprigs. Simmer sauce for 5 minutes, and then discard the thyme.
10. Stir in the sweet vermouth, season with salt and pepper
11. Cut the pork belly into ½-inch-thick slices that are about 2 inches long. Warm them for serving in a pan over medium heat, just for a minute or two, until they are jiggly soft and heated through. Top with the sauce and serve at once.

\*\* You can usually find frozen veal demi-glacé in the frozen section of specialty markets. I prefer to use the "Stock Options" brand. Regular beef stock will not give you the same results.