

SLOW ROASTED PORK SHOULDER WITH GARLIC, FENNEL AND CHILI

By Jason Roberts

Ingredients:

4-5 kg Pork shoulder (bone out, skin on)
Salt
1 whole bulb of Garlic peeled (roughly 10-12 cloves)
1 tbsp. Dried chili flakes
3 large tbsp. Fennel seeds
¾ cup Olive oil
2 Carrots, peeled and roughly chopped
2 Onions, peeled and roughly chopped
3 stalks Celery, trimmed of leaves, washed and roughly chopped
2 cups of chicken stock
Butchers string/twine

Instructions:

1. Using a sharp knife score the skin of the pork shoulder.
2. Using a mortar and pestle, (a food processor will also be fine) crush the Garlic and salt to a rough puree, add in the fennel seeds and chili and continue to pound. Once you have achieved a coarse paste add in the olive oil.
3. Take the paste and rub into the pork shoulder, both flesh and skin!
4. Roll the shoulder up and tie with butcher's string at 2-inch intervals.
5. Leave to sit unrefrigerated for a couple of hours to come to room temperature.
6. Place into a pre-heated oven at 240 for 15 minutes and then drop temp to 105°C for a further 9 hours. To test if ready, a skewer or a thin sharp knife should push in and pull out with barely any resistance.
7. Remove Shoulder and set to rest over a resting/cake rack. A good hours resting, covered in foil would be plenty of time.
8. Taking the baking tray, tip off any fat from the vegetables reserving any potential pork roasting juices, place the baking tray over direct medium heat and add in the chicken stock and bring to a boil and continue to simmer for a good 8 – 10 minutes, remove from heat and strain into a smaller saucepan or sauce jug, Check for seasoning, you shouldn't need to add anything, but I will leave this up to you and your palette. Set aside somewhere warm till ready to serve.