

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 marinaded 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!