



**SPICED PORK BELLY WITH RHUBARB, APPLE & GINGER
PAIRED WITH
2017 SANGIOVESE, ALICE'S VINEYARD, SONOMA VALLEY**

INGREDIENTS

1 ½ lbs pork belly
1 tsp Chinese five spice
11 oz rhubarb, cut into 3cm pieces
1 apple, cored and finely sliced
1 tbsp honey
1 heaped tsp ginger, freshly grated
1 tbsp soy sauce
zest and juice of 1 orange
salt and pepper

Dare to Pair!

The unique interplay of sweet and savory spices in this dish are akin to those found in this rich Sangiovese. The fattiness and medium weight of the pork mirror the body of the wine, encouraging its lush, darker fruit notes to come forth.

INSTRUCTIONS

Put the pork in a baking dish or tin and rub the Chinese five spice over the skin. Season. Pop in the oven for 15 minutes.

Put the rhubarb in a baking dish with the apple, honey, ginger, soy and orange zest and juice. Mix well, then cover with foil.

After the pork has roasted for 15 minutes, turn the heat down to 150°C/Gas 2. Cook the pork and rhubarb for an hour.

Check the rhubarb is tender, then serve with the pork.