

**Steamwhistle and Apple Cider Braised Pork Belly,**  
**Toasted Barley Risotto, Caramelized Apple and Steamwhistle Reduction**

Serves 4



**For the pork belly**

1 lb/454 g pork belly

2 cups/470 mL Steamwhistle beer

2 cups/470 mL apple cider

¼ cup/60 mL rice wine vinegar

2 large shallot, peeled and julienne

Salt and freshly ground black pepper, to taste.

½ oz/15 mL vegetable oil

Season both side of the pork belly with salt and ground black pepper.

In sauté pan, over middle high heat sear pork belly, skin side first till golden brown on both sides.

Set pork into braising vessel that should give the pork room on all sides, skin side up

In same sauté pan, drain any excess fat that was rendered from pork bell, saving 1 tsp of fat. Sweat shallots over middle heat till transparent. Deglaze pan with some the of apple cider and add shallots to braising vessel.

In separate bowl combine the Steamwhistle, apple cider and rice wine vinegar, stir to combine and adjust seasoning to taste. Add liquid to braising vessel so that it comes up 2/3 of the way up the pork belly. If there is not enough braising liquid, add more apple cider or water till liquid reaches up to the desired level.

Cover and place into pre-heated oven at 275°F for 5 hours. Check after first hour to adjust seasoning or if addition liquids are needed.

After 5 hours, pork should be butter soft to the touch. Remove from pork from oven and turn oven broiler on.

Remove pork skin from pork belly and score the skin in cross hatching pattern. On bake sheet crisp skin under broiler to make crackling that can be used later for garnish. Reserve the braising liquid for later applications.

To serve; cube the braised pork belly into desired size then cut cubes into slices of desired thickness.

### **For the toasted barley risotto**

8 oz/255 g barley

2 small shallots, fine diced

6 oz/170 g butter

¼ cup/60 mL Steamwhistle

1 cup/235 mL water

1 cup/235 mL braising liquid, strained (from braised pork belly)

Salt and freshly ground black pepper, to taste

Combine water and braising liquid, adjust seasoning and heat to a simmer in sauce pot.

In sauté pan, toast barley over middle heat till golden brown and nutty aroma is reached.

In slope side sauté pan, over middle heat, melt 4 oz of butter and sweat shallots till transparent. Add a pinch of salt.

Once shallots are transparent, add toasted barley to pan and stir to coat the barley with the fat. Turn up heat to middle high.

Add the Steamwhistle and stir till all the beer has evaporated and the flavor of the beer has been absorbed by the barley.

Now with a ladle, add simmering braising liquid to barley so that it just covers and stir. Continually stir until most of the liquid has been absorbed by barely.

Add more braising liquid so that it just covers again. Stir till liquid has been absorbed again. Repeat adding liquid and stirring till barley has reached proper consistency and texture of risotto. Barley should be soft without being mushy.

When barley is done, take off heat, adjust seasoning and stir in last of the butter to finish.

### **For the caramelized apple**

2 granny smith apples, julienned

1 oz/28 g butter

½ cup/120 mL apple cider

In sauté pan, over middle high heat, melt butter and sauté julienned apple until slightly brown. Add apple cider, turn down heat and let reduce to a thick glaze that glazes the apple.

### **For the Steamwhistle reduction**

½ cup/120 mL Steamwhistle beer

½ oz/14 g brown sugar

2-3 cloves of crushed black pepper

1 cup/235 mL braising liquid, strained (from braised pork belly)

1 small shallot, finely diced

1 oz/28 g butter

Salt and freshly ground black pepper, to taste

In sauce pan, combine the Steamwhistle, brown sugar and crushed black pepper.

Over middle heat, reduce mixture until it is au sec. Add braising liquid and shallot. Let reduce until it covers the back of a wooden spoon without running.

Strain the sauce, finish with butter and adjust the seasoning with salt and ground black pepper.

### **For the Swiss chard**

8 oz/255 g Swiss chard, green leafs only, washed and cut into rough shred

1 oz/28 g butter

Salt and freshly ground black pepper, to taste

Heat sauté pan until is it smoking hot. Add Swiss chard, for 10 seconds toss in hot pan over heat. Take off heat, add the butter and season with salt and pepper to taste. The greens should be slightly wilted but still have a crisp texture to them.

To serve; nappe the greens with melted butter from pan.