

## Ingredients

4kg pork belly

Table salt

## Steps:

1. Finely chop up your figs and walnuts. Mix this with a little water to help them bind.
2. Take a piece of de-boned pork belly, score pork, salt and then spread the stuffing along one edge. Lastly roll it up.
3. Take a long piece of butcher's string and truss the pork.
4. Oil and salt the skin liberally and then rest it for one hour in a fridge to really dry out the skin.
5. Set your oven to fan bake and pre heat it to 200<sup>0</sup> C. It's important to use fan bake so that pork cooks evenly
6. Once the salted pork is rested, place it uncovered on a rack inside a baking tray
7. Using a meat thermometer, cook it until it's between 60<sup>0</sup> C and 70<sup>0</sup> C. In this video, our 4kg piece of pork took 1 hour to reach this temperature.
8. Take it out and rest the meat in the tray it has been cooked in for about the same length of time as you cooked it for. This ensures it maintains its juices, making it really tender.
9. Before serving you can simply reheat it your oven for 5 minutes at 200<sup>0</sup> C and serve.