

Gordon Ramsay's Pressed Belly of Pork

Recipe By Gordon Ramsay



Ingredients:

2 lbs. Pork Belly
Salt and Pepper
1 head of Garlic sliced in half
5-6 sprigs of Thyme
2 Tablespoons Olive Oil
3 Cups White Wine
1 ½ Cups Chicken stock

Directions

1. Preheat the oven to 325.
2. Flip pork belly over to where the side of fat is right side up, and score the meat.
3. Season the meat with salt and pepper, and drizzle with olive oil.
4. Take a baking pan, and spread the garlic and thyme on the bottom
5. Place the pork belly on top of the garlic and thyme
6. Pour about 2 cups of white wine over the pork belly and into the pan
7. Cover the pan with tin foil and place in the oven for 2 hours
8. Remove the pan from the oven, and then take the pork belly off the pan and set aside.
9. For gravy, [deglaze](#) the pan with 1 cup of white wine and the chicken stock. Stir until it thickens just a bit.
10. Take a strainer and pour the gravy mixture through into a bowl. Set bowl aside.
11. Take a glass baking pan, and place the pork belly inside. Take a second glass baking pan and press it on to the top of the meat.
12. Place square of pork belly onto a plate and drizzle the gravy on top.