

# Slow Roasted Pork Belly

## Ingredients

### For the pork

**2 kg piece belly pork ask for the end with fewer bones, to make carving easier and the rind deeply scored.**

- 2 tsp salt

### For the paste:

- 2 garlic cloves, peeled

- 1 tsp salt

- 1/2 tsp freshly ground black pepper

- 2 tsp fennel seeds (or dried rosemary)



Find all recipes at [scotchkitchen.com](http://scotchkitchen.com)