

# Grilled Pork Belly & Plum Balsamic Sauce

with Kumara-Parmesan Mash & Hazelnut-Rosemary Crumb

GOURMET

Grab your Meal Kit with this symbol



Kumara



Baby Broccoli



Leek



Roasted Hazelnuts



Lemon



Rosemary



Balsamic Glaze



Plum Sauce



Slow-Cooked Pork Belly



Grated Parmesan Cheese



## Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: 20-30 mins  
Ready in: 50-60 mins

Pork, mash and veggies, what a classic, but we bet you've never had it this way! A plum sauce combined with balsamic vinegar is a great contrast to the succulent roasted pork belly. Sprinkled over the hazelnut and rosemary crumb for an element of nutty fragrance to tie everything up with a very scrumptious bow.

## Pantry items

Olive Oil, Butter, Milk



## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Oven tray lined with foil · Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
slow-cooked pork belly	1 packet	1 packet
kumara	1	2
<b>butter*</b> (for the mash)	40g	80g
<b>milk*</b>	2 tbs	¼ cup
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
baby broccoli	1 bag	1 bag
leek	1	2
roasted hazelnuts	1 packet	2 packets
lemon	½	1
rosemary	2 sticks	4 sticks
<b>butter*</b> (for the crumb)	20g	40g
balsamic glaze	1 packet (25g)	2 packets (50g)
plum sauce	1 packet (65g)	2 packets (130g)

### \*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4148kJ (991Cal)	657kJ (157Cal)
Protein (g)	45.8g	7.3g
Fat, total (g)	62.7g	9.9g
- saturated (g)	28.8g	4.6g
Carbohydrate (g)	60.7g	9.6g
- sugars (g)	34.4g	5.5g
Sodium (mg)	618mg	98mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## Fancy a drop?

We recommend pairing this meal with Pinot Noir or Riesling.



## Grill the pork belly

- Preheat grill to high. Using paper towel, pat dry **slow-cooked pork belly** and wipe to remove any excess fat.
- Lightly score **pork fat** in a 1cm criss-cross pattern. Add a generous pinch of **salt** and rub over.
- Place **pork**, fat-side up, on a foil-lined oven tray. Grill on top oven rack until fat is golden and crispy, **35-40 minutes**.
- Set aside to rest for **10 minutes**.

**TIP:** Keep an eye on your pork. You want it golden and crispy, but not burnt!



## Cook the greens

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **baby broccoli** until tender, **5-6 minutes**.
- Add **leek** and cook until softened, **2-3 minutes**. Add a squeeze of **lemon juice**.
- Season to taste, transfer to a bowl and cover to keep warm.



## Make the kumara mash

- When the pork has **25 minutes** remaining, boil the kettle. Half-fill a medium saucepan with boiling water and a pinch of **salt**.
- Peel **kumara** and cut into large chunks.
- Cook **kumara** in the boiling water, over high heat, until easily pierced with a fork, **10-15 minutes**. Drain and return to saucepan.
- Add the **butter (for the mash)**, the **milk**, **grated Parmesan cheese** and season generously with **salt**, then mash until smooth. Cover to keep warm.



## Make the crumb

- Return frying pan to medium-high heat with the **butter (for the crumb)**, **hazelnuts**, **rosemary** and **lemon zest**. Cook, tossing, until foaming and fragrant, **1-2 minutes**. Remove from heat.
- To a small heatproof bowl, add the **balsamic glaze** and **plum sauce**. Microwave in **10 second** bursts until heated through.



## Get prepped

- Meanwhile, trim **baby broccoli**. Thinly slice white and light green parts of **leek**. Roughly chop **roasted hazelnuts**.
- Zest **lemon** to get a pinch, then slice into wedges.
- Pick and finely chop **rosemary** leaves.

**TIP:** Run your fingers down the rosemary stalk to remove the leaves easily.



## Serve up

- Slice grilled pork belly.
- Divide kumara-Parmesan mash and greens between plates. Top with pork belly.
- Top pork with plum balsamic sauce. Sprinkle over hazelnut-rosemary crumb to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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