

<b>Vino Cotto Glazed Pork Belly</b>	Number of Portions: 6
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Ingredients	Quantity	Unit	Description
Pork Belly	1	kg	
Salt			To season
Water			For braising process
Peppermill			As preferred or use other spices
Vino Cotto	100	g	

**Method**

Remove the ribs from the pork belly if still attached. Place the Pork Belly skin side down into a heavy roasting pan. Add water into pan (about 2cm in height), season with salt and place into an oven at about 180°C. Replenish water that has evaporated. When braised for 20 minutes, turn it over; score the skin and season with salt (and other spices as per your preference). Keep roasting the belly for another 90 minutes. 15 minutes before the end of the cooking time, glaze the skin with vino cotto. Remove from the oven, rest for 5 minutes, then slice and serve.

The pork belly can be served with *mesclun* or braised cabbage depending on season and preferences.