

Nilagama Single Estate Tea Cured Free Range Pork Belly, Sweet Corn Custard, Pickled Red Cabbage and Crab Apple





0 made it | 0 reviews



- Sub Category Name Food Savory
- Recipe Source Name
 The Chefs and the Tea Maker 2008

Ingredients

Nilagama Single Estate Tea Cured Free Range Pork Belly, Sweet Corn Custard, Pickled Red Cabbage and Crab Apple
FIRST DISH COMPONENT
Tea Cured Pork Belly

- 15 tea bags Dilmah Watte Single Estate Nilagama Estate Flowery Broken Orange Pekoe
- 2 teaspoons Grey Guerande Sea Salt
- 1 teaspoon Castor Sugar
- Pinch of White Pepper
- 500g free range pork belly (Porchetta)

SECOND DISH COMPONENT Pickled Red Cabbage and Crab Apple

- 1 cup finely sliced Red Cabbage
- 4 Crab Apples
- 100ml White Balsamic Vinegar



- 200ml Water
- 2 teaspoons fresh Turmeric
- 1 teaspoon yellow Mustard seeds
- 2 Bay leaves
- 1 clove Garlic
- 2 teaspoons Castor

THIRD DISH COMPONENT

Sweet Corn Custard

- 1 ear of Sweet Corn
- 100ml Whole Milk
- 100ml thickened Cream
- 4 free range Egg yolks
- Ghee
- White pepper
- Sea salt

Methods and Directions

Nilagama Single Estate Tea Cured Free Range Pork Belly, Sweet Corn Custard, Pickled Red Cabbage and Crab Apple
FIRST DISH COMPONENT
Tea Cured Pork Belly

- Using a spice grinder, combine all ingredients except the pork and process to a fine powder.
- Take the pork belly and remove any hairs that are present on the belly with a razor or a kitchen blow torch. Lay the belly out, skin side down onto a clean, dry surface. Now, using a sharp cook's knife carefully separate the skin from the meat, leaving 1 inch of the skin connected, as this will be used for the final 'wrap'.
- Butterfly the pork belly (similar to 'opening a book') and evenly distribute the tea cure over the belly and roll tightly. Wrap the skin around the Tightly wrap in chux or muslin cloth and cling film. Refrigerate for a maximum of 48 hours.
- Tie up the rolled belly and truss with butcher's twine.
- Set up a steamer with a pinch of sea salt, the belly will need at least 2 hours to cook, so the steamer will need to be topped up from time to time.
- To test that the belly is cooked, carefully penetrate the skin, and if there is little or no resistance the belly is ready. Refrigerate until the belly 'firms', approximately 2 hours.

SECOND DISH COMPONENT Pickled Red Cabbage and Crab Apple

• In a 5 litre saucepan combine all ingredients (excluding red cabbage and crab apples) and bring



to the boil, reduce to a simmer for 10 minutes. Add crab apples and cook for a further 5 minutes, remove and cool. Strain liquid over red cabbage, check seasoning, cover and allow to steep until cool.

THIRD DISH COMPONENT Sweet Corn Custard

- Clean and cut away kernels of sweet corn, sauté corn in a 2 litre saucepan until tender.
- Add milk and cream and simmer for 5-6 minutes. Remove from the heat, add egg yolks, quickly
 mix through and return to a low heat for 2-3 minutes, stirring constantly until the mixture
 thickens. Place mixture into a processor and process until smooth, check seasoning, strain, cover
 and keep warm.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 14/12/2025

3/3