

## **Recipe: Slow-roasted pork**

**(For 4 to 6 people)**

### **Ingredients:**

2 kg pork belly or pork neck  
2–3 tablespoons of oil or fat

### **Spice mixture:**

1 teaspoon of brown sugar  
1 teaspoon of salt  
1/2 1 teaspoon of ground black pepper  
2 teaspoons of smoked ground paprika  
1–2 pinches of smoked dried chillies  
1 teaspoon of garlic powder  
1 teaspoon of dried oregano

### **Marinade/sauce:**

1 tablespoon of tomato purée  
1 tablespoon of white wine vinegar  
1 tablespoon of Worcestershire sauce  
1 teaspoon of brown sugar  
1 teaspoon of ground paprika  
2 teaspoons of soy sauce

### **Process**

#### Before cooking:

Bring the meat to room temperature.  
Take it out of the fridge about 45 minutes before cooking.

#### Preparation:

Grind the pepper and chillies. Then mix all the dry ingredients well in a cup.  
Preheat the oven to 135°C fan.  
Place the meat on a large piece of aluminum foil. Coat it well with oil or grease. Then rub the spice mixture into the meat. Wrap the meat tightly in foil. To make sure there are no holes in it (!), you can wrap it again in another piece of foil.  
The roast is even tastier if you place the ribs with the spice mixture to marinate in the fridge for 12 hours. You will be grilling them slowly the next day.  
Line a baking tray or dish with baking paper. Place the wrapped meat on it and transfer everything to a preheated oven at 130°C for 160 minutes.

### **Marinade/sauce:**

Mix all ingredients in a cup or mortar so it forms a smooth mixture.

Take the tray out of the oven. Carefully (!) open the meat on the upper side. Pour 2/3 of the roast juices from the foil into the marinade/sauce.  
Stir the sauce and coat the meat well with it on all sides. Without wrapping it, place it back in the oven for 15 minutes.  
Take the tray out of the oven. Increase the oven temperature to 180°C. Coat the meat again with the marinade. Bake the meat for another 15 minutes.

Take the roasted meat out of the oven. Cover it well or seal with aluminum foil. Wait at least 10 minutes for the meat juices to be evenly distributed throughout the meat and so they don't run out during carving.

### **Serving**

Cut the meat into large pieces. Drizzle them with a few tablespoons of the roast juices. Serve the slow-roasted spicy and juicy pork ribs or oven-cooked sweet spicy pork ribs with roasted potatoes and a bowl of seasonal (mixed) salad.

### **Storage**

If you have any ribs left over, wrap them in aluminum foil and put in the fridge. Slow-roasted spicy and juicy pork ribs or oven-cooked sweet spicy pork ribs can also be enjoyed cold, or reheat them slowly in the foil.