

DISHPATCH

# Sugar Pit Pork

by Richard Corrigan



Scallops, garlic & sorrel butter, sourdough bun

Treacle-cured sugar pit pork belly,  
spiced maple glaze

Cabbage & apple slaw, jalapeño hot sauce

Chips, confit garlic aioli

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Strawberry mess with  
lime & elderflower mascarpone

The *Summer* Collection

**COOKING TIME:** 20 minutes

**SERVES:** 2

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**IN THE BOX:**

*Scallops in shell (molluscs, fish)*

*Sorrel butter (milk)*

*Sourdough bun (gluten)*

*Chips*

*Sugar pit pork belly (celery)*

*Cabbage, green pepper, apple & dill slaw*

*Jalapeño dressing (sulphites)*

*Maple glaze (soybeans)*

*Confit garlic aioli (egg, sulphites, mustard)*

*Crushed meringue (egg, milk)*

*Strawberry compote (gluten)*

*Lime & elderflower mascarpone (milk)*

**COOKING INSTRUCTIONS**

Remove everything from the fridge, apart from the *scallops*, *sorrel butter*, *strawberry compote*, *lime & elderflower mascarpone*, and bring it up to room temperature.

*Preheat the oven to 240°C/220°C fan/gas mark 7.*

**SCALLOPS WITH SORREL BUTTER**

1. Rinse the *scallops* thoroughly under running cold water and pat dry with kitchen towel.
2. Slice the cold *sorrel butter* into four quarters. Lay the scallops in their shells on a baking tray, season with salt, and place a piece of butter on top of each.
3. Place the scallops in the oven for 5–6 minutes, until the butter starts to bubble around the edges of the shell. Add the *sourdough bun* to the oven at the same time.
4. Remove the scallops from the oven and serve with the *sourdough bun*.

**SUGAR PIT PORK, CHIPS, APPLE SLAW & CONFIT GARLIC AIOLI**

1. Empty the *chips* onto a baking tray and into the oven for 20–25 minutes.
2. Boil a large saucepan of water and bring to a simmer. Add the *sugar pit pork belly*, still in its bag, to warm through for 15 minutes.
3. Remove the *dill* from the *cabbage, green pepper, apple & dill*, and pick the fronds from the stalk. Place into a bowl with the rest of the slaw and season with salt. Toss the *jalapeño dressing* through and set aside.





4. Add the bag of *maple glaze* to the pan of hot water to warm through.
5. When the pork is done, turn off the pan and remove the bag from the water (use tongs - it will be hot!).
6. Remove the pork from the bag and pat dry with kitchen roll. Bring a frying pan to medium heat with a tablespoon of oil. Sear the pork fat for 1–2 minutes, then 1 minute on each side.
7. Drain fat from the pan then brush the maple glaze over the pork, turning the pieces to evenly coat. Turn the heat off and slice up the pork.
8. To serve, divide the slaw between two plates and place the sliced pork on top. Serve the chips to the side and serve with a dollop of *confit garlic aioli*.

#### STRAWBERRY MESS, LIME & ELDERFLOWER MASCARPONE

1. Spoon half the *strawberry compote* into the base of two sundae glasses.
2. Top with the *crushed meringue* and *lime & elderflower mascarpone* cream, then finish with the remaining compote.





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## ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in **bold**. Made in a kitchen that handles all 14 allergens, including nuts.

## STORAGE AND USE-BY DATE

Transfer all components to the fridge as soon as received. **Ensure all chilled items are cold on arrival.**

Use by: Day Month Year

## INGREDIENTS & ALLERGENS

Scallops in shell: (**molluscs, fish**). Sourdough bun: flour (**gluten**), water, salt. Sorrel butter: butter (**milk**), sorrel, lemon, garlic. Chips: potatoes, sunflower oil, rice flour, potato starch, dextrin, turmeric, rapeseed oil, salt. Sugar pit pork belly: garlic, onion, rosemary, thyme, bay leaves, chicken stock (**celery**), treacle cured pork belly. Cabbage, green pepper, apple & dill slaw: cabbage, green pepper, apple, dill. Jalapeno dressing: olive oil, sunflower oil, lime, jalapenos, white wine vinegar (**sulphites**), onion, salt, garlic, pepper, sugar, coriander, cumin, sosa smoke powder. Maple glaze: maple syrup, ketchup, gluten free soy sauce (**soybeans**), coriander seeds, ginger, cumin, fennel seeds, orange, smoke powder. Confit garlic aioli: rapeseed oil, garlic, **egg yolk**, white wine vinegar (**sulphites**), lemon juice, wholegrain **mustard**, honey, salt, olive oil, sunflower oil. Crushed meringue: sugar, **egg white**, **milk protein**, stabiliser: calcium hydroxide. Strawberry compote: strawberry, sugar, elderflower cordial, lime, pectin jaune (**gluten**). Lime & elderflower mascarpone: mascarpone (**milk**), double cream (**milk**), elderflower cordial, **milk**, icing sugar, lime.



## RECYCLING

Scan here for instructions.