Roast pork belly with cracklings

2 1/2 - 3 hours before serving

pork belly, skin-on	1	1 Cut away bones and gristle.
boiled water	5 dl	2 Pour over rinds.
		3 Pour into baking pan.
		4 Put rack in baking pan.
		5 Put baking pan into oven.
		6 Set oven to 160°C.
		7 Check scoring of rinds with a knife.
coarse salt		8 Rub on and between rinds.
bay leaves		9 Put between rinds.
		10 Proceed when oven is 160°C.
		11 Put roast on rack over baking pan.
		12 Roast 75 minutes at 160°C.
		13 Drain water from pan.
		14 Turn up oven to 225°C.
		15 Roast 20 minutes in oven.
		16 Out of oven, remove bay leaves.
		17 If cracklings are soft, grill them.
		18 Let sit in oven and close it.
		19 Let rest for 15-30 minutes in oven.

Set the roast so that the rinds are horizontal with a slight bow upwards in the middle. You can put crumpled alu foil under it, to make it lie nicely.

The rinds should easily separate when you pull them from side to side. Cut extra scorings if you think they are cut too wide. The scorings must not be cut so deep that they go into the meat.



The water you drain, and the bones and gristle, that you cut off, can be poured into a pot. Then you can make broth from it.

Pork belly is a form of flæskesteg. There are five types: ham, pork loin, pork shoulder, pork neck and pork belly.

🎄 Flæskesteg is one of the traditional Christmas dishes in Denmark and northern Germany. In many homes it is eaten on Christmas Eve served with red cabbage and caramelized potatoes. Christmas Eve *is* Christmas in that region (called Juleaften and Heiligabend).

Listed leanest to fattiest: ham, pork loin, pork shoulder, pork neck and pork belly. All can basically be cooked like pork belly, but the pork belly is the easiest one to roast, because it is the fattiest.