

## Oven-roasted pork belly

4-6 servings

600-800 g of pork belly

Black pepper

Preheat oven to 200 °C (392 °F).

Cut the pork rind into squares with a sharp knife. Place the pork with the rind down in an oven-safe dish.

Roast in the middle of the oven for about 20 minutes.

Remove the dish and increase the heat to 225 °C (437 °F). Turn the pork so that the rind is facing up. Season the rind with coarsely ground black pepper.

Roast for another 25–30 minutes.