



Pork belly ribs with ouzo BBQ sauce

30'

Hands on

25'

Cook Time

6-8

Portion(s)

2

Difficulty



Ingredients

For the celery puree

- 1 kilo celery root
- 400 g milk
- 400 g water
- 4-5 sprig(s) thyme
- 150 g butter
- salt
- pepper
- 40 g honey
- lemon juice, of 1/2 lemon

For the pancetta

- 800 g pork belly, boneless
- 1-2 tablespoon(s) olive oil

For ouzo bbq sauce

- 1 onion
- 2 clove(s) of garlic
- 4 tablespoon(s) dark brown soft sugar
- 4 tablespoon(s) vinegar, of red wine
- 100 g ouzo
- 1 tablespoon(s) tomato paste
- 200 g [homemade ketchup](#)
- 1 tablespoon(s) paprika, smoked
- 1 tablespoon(s) rosemary
- 1 tablespoon(s) chicken stock pot

Method

For the celeriac mash

- Peel the celery. [Cut](#) into small cubes and add them to a pot.
- Add the milk, the water, salt, and the thyme. Cover the [pot](#) with the lid and boil over medium heat for 20-25 minutes.
- Remove the thyme, drain, and while it is still hot, transfer it to a food processor. Beat at low speed and add the cold butter in batches.
- Keep beating at high speed, for 3-4 minutes, until the mixture thickens and there is a smooth mash.
- Add salt, pepper, the honey, the lemon juice, and beat for 1-2 minutes until the ingredients are homogenized.
- Set aside.

For the pork belly ribs

- Place a [frying pan](#) over high heat and add the olive oil.
- Add the pork belly ribs and allow 2-3 minutes for them to turn golden brown. Flip them over and sauté for 2-3 more minutes.
- Remove from the frying pan and set aside.

For the ouzo BBQ sauce

- Preheat the oven to 200° C (390° F) set to fan.
- Place the same frying pan over high heat.
- Finely chop the onion, the garlic, and add them to the pan. Add the dark brown soft sugar and mix.
- As soon as the sugar starts melting, deglaze the pan with the vinegar, the ouzo, and let it evaporate. Add the tomato paste, the ketchup, the paprika, the rosemary finely chopped, the stock, and mix.
- Lower the heat to medium, add the pork belly ribs, and mix for 1-2 minutes until the sauce thickens.
- Transfer the pork belly ribs to a [baking pan](#) with a rack, and spread the whole sauce over them. Bake for 15 minutes.
- Serve with the celeriac mash and the thyme.

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|---------------------------|-----------------------|------------------------------|----------------------------|
| 469 Calories (kcal) | 26.0 Total Fat (g) | 15.0 Saturated Fat (g) | 29.0 Total Carbs (g) |
| 23% | 37% | 75% | 11% |
| 26.0 Sugars (g) | 25.0 Protein (g) | 2.8 Fibre (g) | 1.5 Sodium (g) |
| 29% | 50% | 11% | 25% |