

10 GREEK STREET

PORK BELLY FLATBREAD

Flatbread, za'atar

Spiced yoghurt

Green beans, olives, preserved lemons, almonds

Baby gem, pickled shallot, buttermilk dressing

Chickpeas, piquillo peppers, baby spinach

Braybrooke-braised pressed pork belly

Sablé Breton, strawberries, passion fruit curd,
clotted cream

dishpatch

Pork Belly Flatbread

by 10 Greek Street

Braised pork belly, flatbreads and new season salads.

 **25 minutes**

 **Serves 2**

In the Box

- ① Pork belly
- ② Glaze
- ③ Flatbreads
- ④ Spiced yoghurt
- ⑤ Green beans
- ⑥ Kalamata olives & preserved lemon
- ⑦ Sherry vinegar dressing
- ⑧ Almonds
- ⑨ Baby gem
- ⑩ Buttermilk dressing
- ⑪ Pickled shallots
- ⑫ Spinach
- ⑬ Chickpeas & piquillo peppers
- ⑭ Strawberries
- ⑮ Biscuits
- ⑯ Passion fruit curd
- ⑰ Clotted cream

Give the instructions a read through to familiarise yourself with the process before you start.

Preheat the oven to 220°C/200°C fan.

Pork belly ①

BBQ: place the pork fat side down on the grill and turn often until warmed through, around 10 minutes. Brush the glaze ② over the pork throughout.

Oven: place the pork fat side down in a roasting tray, cook for 5 minutes. Remove from the oven and turn fat side up, brush on a little of the glaze. Place in the oven for 15 more minutes, 'til it's nice and brown and brush the remaining glaze over the top when serving.

Flatbreads ③

BBQ: throw on BBQ for a minute or so on each side.

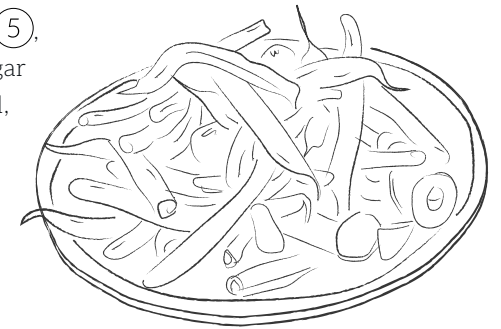
Oven: flash in the oven for 2-3 minutes until warm. Serve alongside spiced yoghurt ④.

Salads

1. In a mixing bowl, add the green beans ⑤, olive & preserved lemon ⑥, sherry vinegar dressing ⑦ and almonds ⑧, mix well, season to taste with salt and pepper.

Slice the baby gem ⑨ into quarters, then rinse under the tap. Drizzle with buttermilk dressing ⑩ and garnish with pickled shallots ⑪.

In a serving bowl, fold the spinach ⑫ through the chickpeas ⑬, season to taste with salt and pepper.



Dessert

1. Prepare the strawberries ⑭ by cutting them into slices.

2. Layer it up! Place one biscuit ⑮ down, add a bit of curd ⑯, then a nice little scoop of clotted cream ⑰, a few strawberries and top with the other biscuit.

That's it, sit down and tuck in! Don't forget to share your creation with @thedishpatch @10greekstreet



Ingredients

Flatbread: flour (**gluten**), yeast, olive oil, za'atar (**sesame**), garlic

Spiced yogurt: yoghurt (**dairy**), paprika, cumin, coriander, **sesame**

Green beans

Kalamata olives & preserved lemon: (**sulphites**)

Sherry vinegar dressing: sherry vinegar (**sulphites**), olive oil

Almonds: (**tree nuts**)

Baby gem

Pickled shallots: white wine vinegar (**sulphites**), sugar, water

Buttermilk dressing: **egg** yolks, buttermilk (**dairy**), **mustard**, olive oil, garlic

Chickpeas & piquillo peppers: chickpeas, vegetable stock (**celery**), piquillo peppers, sherry vinegar (**sulphites**)

Baby spinach

Pressed pork belly: pork belly (British), Braybrook beer

Pork belly glaze: pork belly (British), Braybrooke beer, chicken stock, **mustard** seeds

Biscuits: flour (**gluten**), baking powder, **eggs**, vanilla, butter (**dairy**)

Clotted cream: (**dairy**)

Passionfruit curd: passion fruit puree, passion fruit, **eggs**, sugar, butter (**dairy**)

Strawberries

Allergens - Gluten, sesame, dairy, sulphites, tree nuts, eggs, mustard, celery

Made in a kitchen that handles all 14 allergens.

Storage - Keep the biscuits in a cool, dry place and transfer all other components to fridge as soon as received. Ensure all chilled items are cold on arrival, do not eat if warm

Got a question? Email us at support@dishpatch.co.uk

Same time next week? Browse the rest of our menus at dishpatch.co.uk