

## Slow-roasted pork pancetta with kolokassi purée

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Place the pork with the wine, carrot, celery, coriander and chilli flakes in a non-metallic bowl and keep covered in the fridge for at least 24 hours (48 hours would be better).

Preheat the oven to 140°C. Drain the meat and keep the marinade.

Warm 2 tablespoons olive oil over high heat and sauté the meat until well browned all over. Place the contents of the pan in an ovenproof dish, removing some of the fat. Cover with foil and cook in the oven for 3 hours.

Remove from the oven, put the meat in a clean glass dish, covering with a second glass dish that fits inside the first one. Place weights on top (like full jars for instance), so that it presses down on the meat. Keep in the fridge till it cools down.

Meanwhile prepare the kolokassi purée: warm the olive oil in a pan and sauté the kolokassi with the onion, celery and tomato paste until the onion wilts and starts to brown. Add the stock or water and bring to a boil. Lower the heat, cover and simmer until the kolosassi softens. Remove and blend in a blender or food processor, together with the lemon juice, until it becomes a smooth paste. Check the seasoning.

Put the reserved marinade from the meat in a small pot and simmer till it reduces to around 1/3 of its volume. Strain the sauce and keep warm.

Remove the meat from the fridge, cut into cubes and sauté in a little olive oil until nicely browned.

Serve the meat over the purée, and accompany with its sauce. Garnish the plates with celery leaves, and sautéed peeled and de-seeded tomato slices.

**Ingredients:**

700g pork pancetta

(bacon without bones)

1 cup red wine

1 carrot, peeled and sliced

1 celery stalk, chopped

1 tbsp coriander seeds, crushed

½ tsp chilli flakes

Salt, pepper

**Kolokasi purée:**

400g kolokassi, peeled

and cracked into bite-sized pieces (approximately 500g unpeeled)

1 onion, finely chopped

1 celery stalk,

finely chopped

2 tbsps olive oil

1 tbsp tomato paste

1 cup stock or water

Juice of ½ lemon

Salt, pepper

**Source:** [incyprus.philenews.com](http://incyprus.philenews.com)