

CITRUS-ROASTED PORK BELLY WITH QUINCE MEMBRILLO

BABYLONSTOREN

Blanched Savoy cabbage leaves form a vibrant backdrop for Babylonstoren's citrus-roasted pork belly with quince *membrillo*. The pork belly is first generously salted and left to sit overnight in a citrus marinade, and then roasted in an oven along with the quince. The pork and quince are served with a *membrillo* made from quinces that have been simmered, puréed with sugar and lemon juice, and cooked down until very thick. To serve, the pork belly and quince are anointed with pan juices collected from the roast. In addition to adding a blast of color, the Savoy cabbage evokes the dish's earthy origins in a way that manages to be both eye-popping and restrained.

