

Manteca colorada

PORK RILLETTES

The Spanish have a delicious recipe for pork rillettes that they make their own by adding paprika and fino sherry. Like the French rillettes, the pâté is sealed by a layer of rendered pork fat and adding paprika colours the fat red giving the dish its name: 'manteca colorada' (coloured lard). Manteca colorada is popular in southern Spain for breakfast; at Moro we serve it as a starter with toast and pickles.

Serves 6-8

- 1 kg organic or free-range boneless pork belly, trimmed of rind
- 225g pork back fat
- 6 garlic cloves, roughly chopped
- 1 heaped teaspoon fennel seeds, lightly crushed
- 3 bay leaves, preferably fresh, halved
- 150ml fino sherry
- ½ teaspoon whole black peppercorns, lightly crushed
- 4 teaspoons sweet smoked Spanish paprika (see opposite)
- sea salt and black pepper

Preheat the oven to low, 140°C/275°F/Gas 1.

With a sharp knife, cut the pork belly and the pork fat roughly into 3cm pieces. Place in a large mixing bowl and add the garlic, fennel seeds, bay leaves, sherry, black pepper, a good pinch of salt and the paprika. Season well with your hands and transfer to a 2 litre enamel or earthenware terrine, cover tightly with foil so no steam can escape. Place in the middle of the oven for a good 4 hours, until the meat is completely soft and can be shredded easily.

Strain the meat in a sieve and press with the back of a spoon. Put