

Callum Hann's Pork & Apple Cider Ragu with Sage & Polenta Dumplings

Appliance: Philips Deluxe All-in-One Cooker

Serves: 4

Prep time: 15 minutes

Cook time: 8 hours

Ingredients:

- 1 Teaspoon sea salt
- 1 Tablespoon ground coriander
- 2 Tablespoons plain flour
- 2 Tablespoons ground cumin
- 2 Teaspoons ground cinnamon
- 2 Tablespoons olive oil
- 1 Brown onion, thinly sliced
- 1 Fennel, thickly sliced, fronds reserved
- 2 Celery stalks, thickly sliced
- 4 Garlic cloves, thinly sliced
- 375mL Bottle of apple cider
- 400g Tin of diced tomatoes
- 1kg Pork shoulder, cut into 3cm cubes
- ¼ Bunch flat leaf parsley, picked, to serve

Ingredients (Dumplings):

- 2 Tablespoons thinly sliced sage leaves
- ⅓ Cup milk
- ⅓ Cup polenta
- ¾ Cup self-raising flour
- 30g Butter, melted

Method:

1. Combine pork, flour, cumin, coriander, cinnamon and salt in a large bowl. Toss to coat pork pieces.
2. Heat one tablespoon of olive oil in the Philips Deluxe All-in-One Cooker over high heat on the SAUTE/SEAR function. Add pork and cook for 2-3 minutes or until browned all over. Remove from the cooker.
3. Heat the remaining one tablespoon of oil in the cooker over high heat on the SAUTE/SEAR function. Add onion, fennel and celery and cook for 4-5 minutes or until softened. Add garlic and cook for a further minute or until fragrant.
4. Return pork to the cooker and add the apple cider and tomatoes. Stir to combine. Close the lid, lock and cook over low heat on the SLOW COOK function for 8 hours.
5. Meanwhile, to make the dumplings combine the flour, polenta, and sage in a bowl. Make a well in the centre. Add the milk and butter. Mix well to combine. Roll tablespoons of mixture into balls.
6. Carefully remove the lid of the cooker. Place dumplings on top of the pork mixture. Close the lid, lock and cook over low heat on the SLOW COOK function another hour or until dumplings have doubled in size.
7. Divide Ragu and dumplings between serving bowls, and garnish with fennel fronds and parsley.