

To be fair this would probably have worked better in the oven as it was a bit of a tight fit in our Air Fryer.

Ingredients:-

1 Whole Pata (Pork Hock)
3 Bay Leaves
4 Star Anise
1 Onion, cut into wedges
3 Cloves of Garlic, minced
2 Tbsp of distilled Vinegar
1 Tbsp of Whole Black Peppercorns
3 Tbsp of Oil
Salt & Pepper

Method:-

(1) Combine the Pork Hock, Bay Leaves, Star Anise, Peppercorns, Onion and |Salt in a large pan.
(2) Add water until the Hock is covered.
(3) Cover and bring to the boil.
(4) Lower the heat and simmer for an hour, or until the Pork is tender.
(5) Remove the Pork from the pan and allow to cool.
(6) Rub Vinegar over the outside of the skin and then rub in the Salt and Pepper.
(7) Allow to air dry for 6 hours in a cool ventilated area.
(8) Rub Oil over the outside of the Pork.

(9) Cook in the Air Fryer at 230c for 15 minutes.
(10) Reduce the heat to 170c and cook for a further 10 minutes.

We served ours on a bed for Rice Noodles with crispy Kale and Seaweed.