



PORK LOIN STUFFED WITH SAUSAGE MEAT, APPLES & PRUNES



INGREDIENTS

Stuffing

380gms Sausage meat
100gms Princes prunes
100gms Princes apple pie filling
75gms Bread crumbs
10gms Garlic puree
2gms Thyme (dried)
0.5gms Cracked black pepper

Pork

700gms Boneless pork loin
5gms Salt
2gms Cracked black pepper

Spiced Cider Gravy
500gms Apple cider
4gms Cinnamon
2gms Star anise
4gms Salt
1gms Black pepper
500gms Chicken stock
40gms Corn flour

DIRECTIONS

Cut a small pocket at the top of the pork loin joint as shown in the video, dice the removed meat into small pieces and place to one side

Stuffing

- Mix together sausage meat, prunes, apple filling, breadcrumbs, garlic puree, dried thyme, cracked black pepper & diced pork from step 1
- Mix together well so that all the ingredients are well incorporated

Stuffing the pork ready for the oven

- Place the pork joint on its side
- Push stuffing into the open pocket that we made earlier, make sure that the pocket is very full of stuffing as some will fall out during cooking
- Once stuffed, place the pork crackling side up

Cooking the pork with perfect crackling

- Generously salt the crackling and leave at room temperature for 20 minutes to remove moisture
- Remove the salt and pat dry with kitchen roll until the crackling is really dry
- Sprinkle salt and cracked black pepper over the crackling and place in a roasting tray
- Roast in the oven (uncovered) at 220c fan for 60 minutes then drop the temperature to 170c for 15 minutes
- Rest the joint at room temperature for 15 minutes, covered in foil

Gravy

- Place the cider into a pan and bring up to the boil, simmer until reduced by about a third
- Add in the cinnamon, star anise, black pepper & chicken stock – bring to the boil
- Mix the cornflour with water until a paste like consistency, stir into the boiling gravy to thicken
- Pour in the pan juices from the pork roasting tray for added flavour
- Season with salt if required

