



MARISCO

VINEYARDS

Roast Loin of Pork with a Saffron, Apricot and Almond Stuffing

1 x 2 kilogram boneless loin of pork, belly attached, skin on

Stuffing

8 saffron threads

2 tablespoons olive oil

1 small onion, finely chopped

2 cloves garlic, crushed

1 tablespoon finely chopped rosemary

¾ cup roughly chopped dried apricots

¼ cup dried cranberries

1 cup chicken stock

2 tablespoons tomato paste

finely grated zest 1 lemon

small handful flat-leaf parsley, chopped

1 cup fresh white breadcrumbs

¼ cup roughly chopped roasted almonds

sea salt and freshly ground pepper

Roasted Apples and Pears

Firm, but ripe, small apples and pears – we used Braeburn apples and Winter Nell pears

olive oil

Place the pork, flesh side down on the bench and score the skin at 1 cm intervals. Turn over with the skin side down on the bench and press the stuffing evenly onto the belly then roll up to form a fat cylinder shape and secure with kitchen string. Rub the skin with olive oil and sprinkle generously with sea salt.

Place the pork on a rack set over a baking dish and pour in enough water to come 1 cm up the side of the dish. **Don't pour the water over the pork.** Roast for 30 minutes to get the skin crackling then reduce the oven temperature to 170°C and roast for a further hour or when a skewer is inserted into the thickest part of the pork and the juices run clear.

If the crackling has not crisped enough, place under a preheated grill for a few minutes but watch it carefully as it can catch and burn quickly.

Roasted Apples and Pears:

Preheat the oven to 170°C. Brush the fruit with a little olive oil and place on a lined baking tray. Roast for 25-30 minutes until tender but not falling apart, basting the fruit occasionally with some of the juices that are released during cooking. Serve warm or at room temperature.

To serve: Rest the pork for 10-15 minutes before removing the string and carving.

Serves 8

Wine match: The King's Bastard Chardonnay

Preheat the oven to 225°C.

Toast the saffron threads in a dry pan over a low heat until it darkens slightly. Set aside.

Heat the oil in a sauté pan and cook the onion, garlic and rosemary with a good pinch of salt until tender. Add the saffron, apricots, cranberries and stock and simmer for 10-12 minutes until all the liquid has been absorbed. Stir in the tomato paste and lemon zest and set aside to cool. Add the parsley, breadcrumbs and almonds, season and mix until well combined.



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Learn more about The King's Bastard Chardonnay in issue 43 of Dish, pages 30-31

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