



## RECIPE

# Stuffed Roasted Pork Loin & Crackling

Category                      Main  
Recipe Details                serves 12

### Method

- 1 Remove any string from the pork pieces. Use a very sharp knife to score the skin from one side to the other at 1cm intervals. Place the pork onto a plate and rub the table salt into the skin very generously. Refrigerate uncovered overnight.
- 2 Place all the stuffing ingredients apart from the breadcrumbs into a large ovenproof dish. Add to CombiSteam and select RegeneratOMatic – Crispy. Remove at the end of the automated cooking time. Stir through the breadcrumbs and walnuts and season to taste. Store in the refrigerator until needed.
- 3 Lay the pork skin side down on a chopping board. Slice through the middle of the 'eye' of the meat lengthways to create a 'flap'. Don't cut all the way through to ensure it stays attached.
- 4 Spread half the mustard onto the inside of the meat and then sprinkle over half the dried thyme. Season with a little salt and some pepper. Firmly press some stuffing along the inside of the meat making it around 1cm thick. Fold the flap over and roll the meat gently to enclose but don't compact it too much. Tie at 5cm intervals with string. Repeat with the second piece.
- 5 Select Hot Air Humid on your Combi or CombiSteam. Set the temperature to 230°C and allow to preheat for 10 minutes (even if it reaches temperature sooner).
- 6 Place the onions, carrot & leek onto a black enamel tray. Slide the tray into the oven on Level 1. Pour in the stock, wine and liquid. Close the door and bring the oven back to temperature.
- 7 Place the pork pieces onto the rack leaving space in between. Push the probe through the skin and into the centre of one piece of pork. Slide the rack into Level 2. Set the probe temperature to 72°C.
- 8 Set the bell for 30 minutes. When it rings reduce the oven temperature to 180°C. When the probe reaches the desired temperature remove meat from the oven and allow to rest for at least 10 minutes.

### Ingredients

- 2 x 1.5kg pork loin roasts with skin on
- 2 tbs table salt
- ¼ cup Dijon mustard
- 2 tbs dried thyme
- 2 brown onions (halved/skin on)
- 2 large carrots
- 2 leeks (halved lengthways)
- 500ml chicken stock
- 150ml dry white wine
- 150ml water

### Stuffing

- 1 tbs olive oil
- 1 large green apple (coarsely grated)
- 1 red onion (finely diced)
- 50g dried apple
- 8 sage leaves
- ¼ tsp ground nutmeg
- 4 rashers streaky bacon
- 80g butter
- 1 lemon (zested)
- 1 cup sourdough breadcrumbs
- 50g walnuts (chopped)
- sea salt flakes
- ground black pepper

apple sauce to serve

- 9 Meanwhile pour off any remaining juices from the extra tray discarding the veggies. Skim off any fat and place into a saucepan. Add some extra stock if needed. Reduce by half over medium heat.
- 10 Carve the rested pork into slices and serve with the crackle, apple sauce and the reduced pan juices.

### **Cooking Instructions – Hot Air Humid**

#### **Notes:**

If the crackle needs a little more time remove it from the pork piece with a sharp knife once cooked. Return the oven temperature to 230°C and place the crackle back into the oven for 3-5 minutes or until crackled and delicious..