

## ROAST LOIN OF PORK WITH PLUM, PORT AND BLUEBERRY COMPOTE

**Feeds:** Allow 100-175g (4-6oz) of raw meat per person for boneless joints and 225-350g (8-12oz) for bone-in joints

**Time to cook:** Medium - 30 minutes per 450g/½kg (1lb) plus 30 minutes

**Oven temperature:** Gas Mark 4-5, 180°C, 350°F

### Take....

Lean pork loin or leg joint  
Oil  
Salt

### For the Stuffing:

Pork sausage meat  
Black pudding  
Fresh breadcrumbs  
Fresh plums  
Blueberries (fresh or dried)

### For the Plum, Port & Blueberry Compote:

Oil  
Red onions  
Fresh plums  
Soft brown sugar  
Blueberry juice (or similar dark juice, eg, cranberry)  
Port  
Blueberries (fresh or dried)  
Ground allspice

### Make....

Take a **lean pork loin or leg joint** and calculate the cooking time. For crackling dry the rind, score and rub with **15ml (1tbsp) oil** and **5ml (1tsp) sea salt**. Place on a rack in a roasting tin and open roast in a preheated oven for calculated cooking time.

For the Stuffing: Mix together **450g (1lb) pork sausage meat**, **50g (2oz) black pudding**, chopped, **100g (4oz) fresh breadcrumbs**, **3 plums**, stoned and chopped, and **25g (1oz) blueberries**. Shape into 15-20 balls and cook alongside the pork for 20-25 minutes until cooked through. (These make great snacks or canapés, just make into smaller balls.)

For the Plum, Port & Blueberry Compote : Heat **15ml (1tbsp) oil** in a heavy based pan, add **1 red onion**, peeled and finely sliced, and cook slowly for 8-10 minutes until softened and browned. Add **3 plums**, quartered, **30ml (2tbsp) soft brown sugar**, **75ml (5tbsp) blueberry juice**, **60ml (4tbsp) port**, **25g (1oz) fresh or dried blueberries** and **pinch ground allspice**. Stir well.

Cover the pan and cook on a reduced heat until liquid has reduced slightly and fruit soft, approx 10 minutes. Remove lid for further 5 minutes if too saucy. Serve the compote hot or cold.

### Eat.....

Serve the pork with the stuffing balls, bacon rolls, chipolata sausages and all your favourite roasty accompaniments, plus plenty of seasonal vegetables.



Photography Steve Lee Food Stylist Clare Greenstreet