

ROAST PORK WITH ROSEMARY CARAMELISED APPLES

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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 mins

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



Photography Steve Lee Food Stylist Clare Greenstreet

Take....

Lean pork boned and rolled leg joint
Oil
Salt
Parsnip
Apples
Fresh rosemary
Maple syrup or honey

Chutney:

Eating apple
Onion
Fresh rosemary
Maple syrup or honey
Apple juice

Make....

Take a **lean pork leg joint** and calculate the cooking time using the timings above. 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.

50-60 minutes before the end of cooking time add **3 parsnips**, peeled and cut into quarters, and **4 small apples**, whole (spike with rosemary sprigs) to the roasting tin, or in a separate tray and drizzle with **30ml (2tbsp) oil**, **sprig fresh rosemary**, and **30ml (2tbsp) maple syrup**

To make the chutney: Place **1 eating apple**, cored and cut into thick slices, **1 onion**, thinly sliced, **2 large sprigs fresh rosemary**, **30ml (2tbsp) maple syrup or honey**, **75ml (5tbsp) apple juice**, into a saucepan, cover and simmer for 15-20 minutes. Remove the lid for the last 5 minutes of cooking time until the fruit is softened and juice evaporated.

Eat.....

Serve the roast pork and crackling with roasted vegetables, chutney and mashed pumpkin or butternut squash.