

*Roast pork with crunchy crackling and cider gravy*

 **smeg**  
technology with style



# Roast pork with crunchy crackling & cider gravy

## SERVES 6

- 20g fresh sage leaves, very finely chopped
- finely grated zest 1 lemon
- 2 tsp sunflower oil
- 1.5kg boneless loin of pork, with a thickly scored rind
- flaked sea salt
- freshly ground black pepper

### For the gravy

- 250ml dry cider
- 150ml cold water
- 3 tbsp ready-made apple sauce
- 2 tsp cornflour mixed with 1tbsp cold water



Fan with upper and lower elements. The elements combined with the fan aim to provide more uniform heat, a similar method to conventional cooking, so pre-heat is required. Most suitable for items requiring slow cooking methods.



1. Preheat the oven to 180C on the Fan-assisted Static setting. Mix the sage, lemon zest and plenty of seasoning in a small bowl.
2. Pat the pork dry with kitchen paper and brush the meat all over with the oil. Rub the sage mixture into the pork, avoiding the rind where possible. Tie the pork with kitchen string tightly at 3cm intervals along its length if not already tied.
3. Place the pork in a small sturdy roasting tin, rind side up. Roast the pork on the second runner position for 30 minutes per 500g, or until cooked through. A 1.5kg loin will take 1 hour 30 minutes. If your joint is particularly wide, you'll need to add an extra 15 minutes or so to the cooking time. Test the internal temperature with a meat thermometer if you are not sure.
4. Transfer the joint to a board and leave to rest for 15 minutes. Carefully pour off any fat from the roasting tin, taking care to leave any pork roasting juices.
5. Put the roasting tin on the hob. Bring the juices to a simmer and add the cider, stirring well to lift any sediment from the bottom of the pan.
6. Add the water and apple sauce to the pan and simmer for 1 minute, stirring.
7. Stir in the cornflour mixture and any pork resting juices. Return to a simmer and cook for 1-2 minutes or until the gravy thickens. Strain through a sieve into a warmed jug.
8. Snip off the string from the pork, carve the crackling away from the meat and cut into portions. Carve the meat into slices. Serve with the hot gravy.