

serves
6-8

prep time
10/15 mins

cook time
1.5-2 hours

ingredients
9

difficulty
easy

HERB ROASTED PORK LOIN

w/ roasted salted maple apples & apple cider gravy

INGREDIENTS:

Pork Loin

- 1 x Meat at Billy's 2kg Pork Loin Roast
- Olive oil
- Greenwood Tree Bark rub (optional)
- salt (if not using Tree Bark rub)

Salted Maple Roasted Apples

- 150g butter, softened
- 2 tsp sea salt flakes
- 2 tbsp maple syrup
- 6 apples such as pink lady, halved
- fresh sage leaves

Apple Cider Gravy

- 1/2 cup plain flour
- salt & pepper
- 350ml apple cider

METHOD:

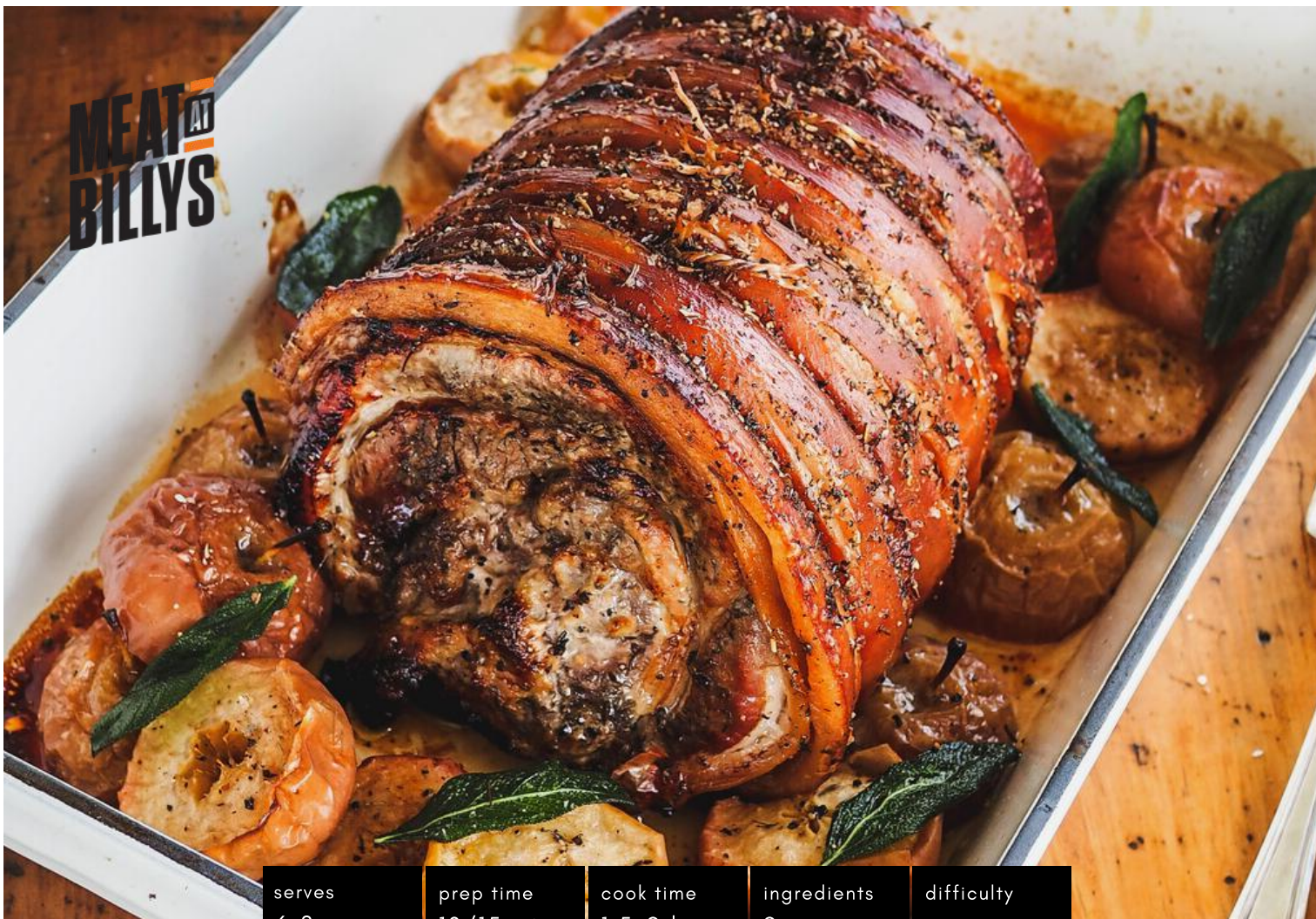
Pork loin

IMPORTANT - Leave the pork uncovered in the fridge overnight (or as long as you can) before cooking. This dries the skin out which is vital to achieving crispy crackling.

When you're ready to cook, preheat your oven to 240°C. Place the pork in a roasting dish and rub a little olive oil or butter into the skin. Apply the Tree Bark rub liberally (or salt if not using). Cook at this temperature for 30 or so minutes to get the skin blistered. *NB - All oven temperatures differ so be sure to carefully watch your pork to ensure it doesn't burn.*

Drop the temperature back down to 180°C for approx 1 hour or until internal temperature reaches 70-75°C. Check on the crackling 30 mins before end of cooking time. If it's not crisped up enough simply turn the temperature to 240°C again. Again, carefully watch your pork to ensure it doesn't burn.

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METHOD: continued...

Roasted apples.

Mix together the butter, salt and maple syrup. Lay the apples in a baking tray (this can be your serving dish) cut side up and dollop the butter mixture onto the centre of each apple half. Scatter the fresh sage leaves over the apples. Place into a 180°C oven and roast for 25-30 minutes or until golden and just soft, but still retaining its shape.

When the pork is done, remove from the roasting dish and let it rest.

Gravy.

Drain or scoop the excess fat out leaving about 2/3 tbsp of the pork fat in the roasting dish (ensuring the meat juices remain). Stir in the flour until it's perfectly combined and smooth - no lumps.

Place over low heat, stir for 30 seconds then add your cider, salt & pepper.

Simmer gently, regularly stirring for 6-8 minutes or until it thickens.

Serve the pork roast whole or sliced with the roasted apples with gravy on the side.