



DUCHY ORIGINALS



Duchy Originals Rolled Pork Loin with a Christmas Fruit and Cognac Stuffing

Ask your butcher for a boned section of belly and loin (pork middle) as you are going to stuff it, roll it and tie it up. The fat from the pork belly gives this dish a tender juiciness and you will end up with a mountain of crispy pork, complimented by a luxurious, fruity stuffing.

Serves 6

Ingredients

1 pork middle
Fine sea salt and black pepper
Dried rosemary and sage

The Stuffing

1 small onion, finely diced
 $\frac{1}{2}$ tablespoon butter
100g (3.5oz) minced pork
25g (1oz) chopped dates
25g (1oz) chopped cranberries
100g (3.5oz) chopped dried apricots
60g (2.5oz) breadcrumbs made with fresh white bread (pulse in the food processor)
40ml (1.5floz) cognac
Zest from 1 orange
1 Bramley apple, diced quite small

Method

Lay the pork middle, skin side up on a large plate or tray, and cover with a thin layer of fine sea salt. Rub the salt deep into the cracks. After 2 hours, wash the salt off thoroughly and pat the meat dry.

To make the stuffing, fry the onion in the butter for 5 minutes, stirring frequently. Mix all the ingredients together in a large bowl and leave to rest in the fridge for an hour or two.

Preheat the oven to 240C/475 F/gas mark 9.

Turn the meat over so the skin side is on the kitchen surface. Mould the stuffing into a sausage and press it into the nook between the eye of the loin and the belly

section. Roll the meat up tightly and tie it with string in at least 4 places, with the knots at the bottom.

Splash a bit of olive oil into a bowl and add a teaspoon each of dried sage and dried rosemary, plus some salt and pepper. Rub this mixture all over the outside of the pork with your fingers.

Roast the meat for 20 minutes, then turn down the heat to 180C/350F/gas mark 4 and cook on for a further 1 hour and 40 minutes.

Serve with roast potatoes, red cabbage, Duchy chipolatas and Brussels sprouts mixed with bacon lardons.

All these recipes are taken from the Duchy Originals Cookbook written by Johnny Acton and Nick Sandler (Kyle Cathie £25) with photography by Jonathan Gregson