

# ROAST PORK SHOULDER, APPLES, SAGE AND SILVERBEET

## EQUIPMENT

BAKING TRAYS, CAKE RACK, PEELER, MIXING BOWL, CHEF KNIFE

## INGREDIENTS

1 X ROLLED PORK SHOULDER ROAST (1.3-1.4KG), 2 APPLES, 10 SAGE LEAVES, 10GM BROWN SUGAR, 50GM VERJUICE, 50GM BUTTER, FINE SALT (NOT FLAKE SALT), CRACKED BLACK PEPPER, ½ BUNCH SILVERBEET, OLIVE OIL

## METHOD

PRE-SET THE OVEN TO 220 DEGREES COMBI MODE

PLACE THE PORK ON A CAKE RACK THEN ON A BAKING TRAY, PAT DRY THE PORK WITH PAPER TOWEL AND ENSURE IT IS AT ROOM TEMPERATURE

SEASON THE PORK WELL WITH SALT AND PLACE IN THE OVEN, COOK FOR 15 MINS THEN TURN THE OVEN DOWN TO 180 DEGREES FOR A FURTHER 25 MINS

TO PREPARE THE APPLES PEEL AND CUT THEM INTO QUARTERS AND REMOVE THE CORE, PLACE THE PEELED APPLES INTO A MIXING BOWL AND POUR OVER SUGAR, VERJUICE, BUTTER AND SEASON WITH SALT, PEPPER AND ADD TORN SAGE LEAVES

POUR THIS MIX IN A BAKING TRAY AND SET ASIDE

ONCE THE TIMER GOES OFF FOR THE PORK ADD THE APPLES TO BAKE. RE-SET THE TIMER FOR ANOTHER 15 MINS TO FINISH THE PORK

CUT THE SILVERBEET LEAVES IN HALF AND SEASON WITH SALT AND OIL

REMOVE THE PORK AND APPLES AND LET IT REST, CHANGE THE OVEN SETTING TO STEAM MODE 100 DEGREES. PLACE THE SILVERBEET IN THE OVEN TO COOK FOR 8 MINS, WARM THE APPLE WITH THE SILVERBEET JUST BEFORE SERVING

PLACE THE APPLES ON A LARGE SERVING PLATE ALONG WITH SLICED PORK AND A PILE OF SILVERBEET AND SERVE

## HINTS & TIPS

- WHEN ROASTING PORK ALWAYS USE FINE SALT OR TABLE SALT FOR THE CRACKLING, IT SEEMS TO DRAW THE MOISTURE OUT OF THE SKIN BETTER HENCE GIVING CRISPIER CRACKLING
- LIKE ANY OTHER ROAST BUT ESPECIALLY PORK THE KEY IS TO LET IT REST BEFORE CARVING. PORK ROASTS WITH THE EXCEPTION OF PORK BELL ROASTS ARE QUITE LEAN. THE NATURAL JUICES NEED TO SETTLE IN THE FLESH TO ENSURE A SUCCULENT FINISH
- PORK AND APPLE IS A CLASSIC COMBINATION HAVE A LOOK AT OUR VIDEO FOR QUICK APPLE SAUCE IF YOU PREFER A MORE TRADITIONAL GARNISH FOR YOUR ROAST