

Roast Pork Loin with Rosemary, Orange and Madeira



Ingredients

- 2 kg roast pork loin, boneless
- 1½ cups Madeira wine (sherry also works well)
- 3 sprigs rosemary, bruised
- 2 oranges, cut into 1cm slices
- Plenty of sea salt
- Freshly cracked white pepper

Method

1. Make sure the crackling has been scored. If not, make cuts in the skin of the pork from left to right. Just cut through the skin, don't go too deep into the flesh.
2. Place a wire rack in a roasting tin and layer the orange slices on top. Place the bruised rosemary on top followed by the pork. Using your fingers, rub the Madeira into the pork skin then rub the sea salt into the skin. Set the rack aside, for a couple of hours if you have time.
3. Preheat the oven to 180°C.
4. If you have a meat thermometer, you can cook the pork perfectly so it is tender but cooked through and not too dry.
5. Cook for 30 minutes then take it out and baste the pork with the pan juices. Turn the heat down to 160°C, add 1½ cups of water and cook for a further 30 minutes. Remove, baste again then cook for another 30 minutes. At this stage, you can check the meat's temperature. It may need a little longer to cook, but just keep checking until it reaches about 75°C. When done, remove the pork from the oven. Turn the oven off and rest the meat in the oven for 40 minutes.
6. If you have any trouble getting the crackling to work, just before serving, heat some vegetable oil in a small saucepan until just smoking. Remove the pork from the roasting tin, place it into another tin (so the oil does not mix with the pan juices) and with a spoon, pour the hot oil gently over the pork skin to complete the crackling. To get all the goodness from the pan, place over a burner and scrape the residue off the bottom.

To Serve

Place the pork on a chopping board and cut into four thick cutlets. Pour the pan juices through a sieve and into a jug. Serve with the pork, orange slices and your choice of side dishes.

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