

Loin of Pork with Spiced Apple Sauce

Serves 4-6

2kg loin of pork, on the bone (ask your butcher to chine the loin for you - this will make carving easier)
3 tbsp finely chopped fresh rosemary
2 garlic cloves finely chopped
1 glass of white wine, 2 tbsp olive oil
Coarse salt and freshly ground pepper
Vegetable stock or water, for basting

For the spiced apple sauce

500g cooking apples, peeled, cored and chopped
30g butter, 2 tbsp water, 2 tbsp white wine vinegar
¼ tsp ground nutmeg, ¼ tsp ground cinnamon, freshly ground black pepper
30g soft dark brown sugar

Preheat the oven to 170C/325F/Gas 5. Pour the wine into a roasting tin and place the pork in it, bones downwards. Rub the skin with the olive oil, season and roast for 1½ - 2 hours until cooked through. The juices will run clear when the meat is pierced with a skewer when cooked through. Remove pork from the oven and leave to rest in a warm place. For the sauce, put the apples in a pan with the butter, water, vinegar and spices. Cover and cook until softened but chunky. Add sugar to taste. Carve the pork, arrange the meat on a plate, cover and keep warm. Quickly put the roasting tin over the heat and bring to the boil, adding a little more stock or water if required. Pour into a jug and serve with the spiced apple sauce and a selection of roasted vegetables.

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