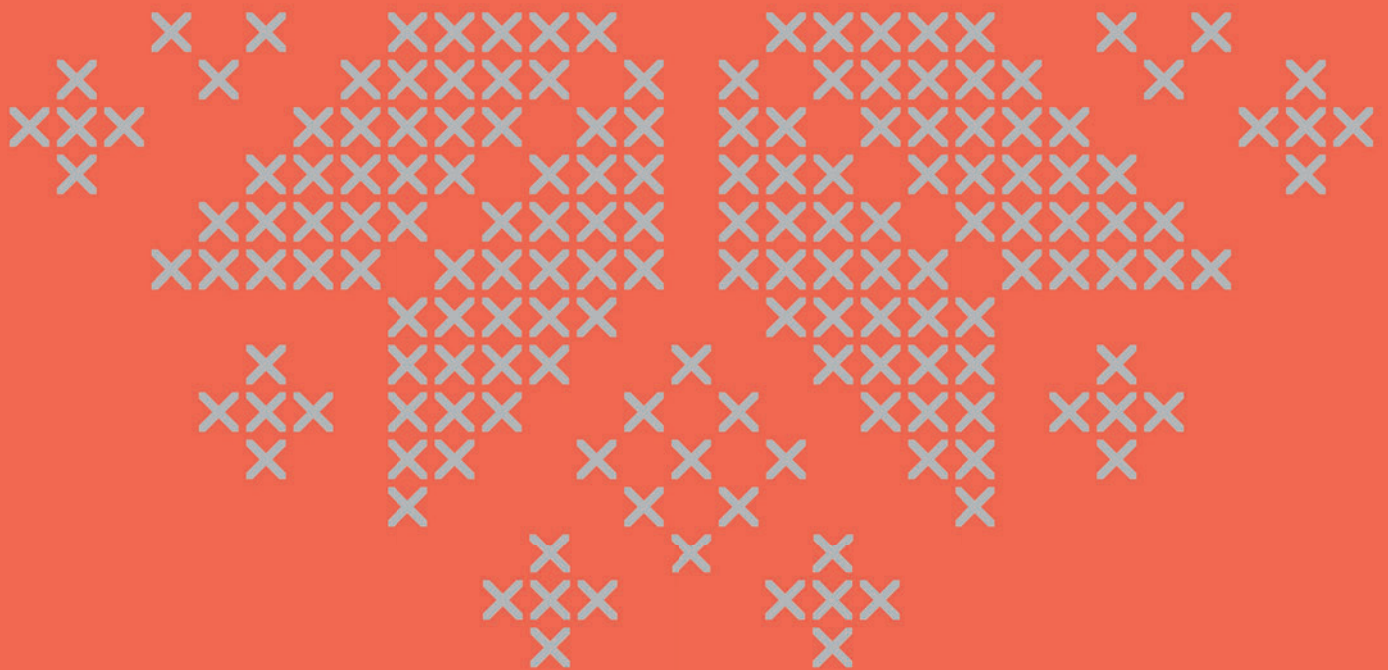


Louise Franc



WINTER



WARM RECIPES FOR COLD NIGHTS



ROAST STUFFED PORK WITH APPLES TWO WAYS



SERVES 8

1 x 2 kg (4 lb 6 oz) rolled pork loin
2 tablespoons olive oil, plus extra for brushing
sea salt flakes, for sprinkling
6 granny smith apples

SAGE & APPLE STUFFING

2 Italian-style sausages, about 250 g
(9 oz) in total
1 tablespoon olive oil
1 onion, diced
1 celery stalk, chopped
2 garlic cloves, crushed
2 granny smith apples, finely diced
1 teaspoon smoked paprika
120 g (4½ oz/1½ cups) fresh breadcrumbs
½ teaspoon salt
½ teaspoon freshly ground black pepper
12 sage leaves, roughly chopped

Untie the rolled loin, place it on a flat surface and use a sharp knife to score the skin. Place the pork on a rack over the sink, skin side up, and pour boiling water over the skin to open up the cuts. Dry with paper towel, then place the pork in the fridge to dry for 3–4 hours, or overnight.

When you're ready to start cooking, remove the pork from the fridge and leave for 30 minutes to bring it to room temperature.

Preheat the oven to 210°C/410°F (fan-forced).

To make the stuffing, remove the sausages from their casings and chop the meat. Heat the olive oil in a frying pan over medium-high heat, then fry the sausage meat until cooked, mashing it with a wooden spoon to break it up. Remove from the frying pan and place in a mixing bowl.

Reduce the heat to medium and add the onion, celery and garlic to the pan. Fry for about 10 minutes, or until soft and translucent, but not browned, then add to the sausage mixture and allow to cool. Add the diced apple, along with the remaining stuffing ingredients, and mix well.

Lay the pork flat, skin side down. Use a sharp knife to partially slice through the thick meaty end of the pork, and gently open it up, so that the loin is now longer and flatter, ready for stuffing. Lay the stuffing evenly over a third of one end of the pork, then tightly roll up the rest of the loin, securing it in place using kitchen string at even intervals down the length of the loin.

Place the pork in a roasting tin. Rub the olive oil over the skin, then season generously with salt flakes. Transfer to the oven and roast for 30 minutes, then reduce the heat to 160°C/320°F (fan-forced) and roast for a further 30 minutes.

Rub the whole apples with a splash of olive oil and season with salt and freshly ground black pepper. Add the apples to the roasting tin and continue to roast for a further 30 minutes. Remove from the oven, cover loosely with foil and set aside to rest for 15–20 minutes before serving.