



Pork Loin Stuffed with Apple, Walnut & Sage

INGREDIENTS

- 1.5 kg boneless pork loin with rind on
- 2 Granny Smith apples
- 10 sage leaves
- 1/2 cup walnut halves
- 1 tablespoon canola oil
- Salt

Preparation Time – 10 mins

Serves : 6-8

Cook Time – 80 mins

Hints/Tips

- If the outside rind has not crackled, remove rind from pork loin and place under grill for 5 minutes whilst roast is resting.
- Include apple quarters with roast vegetables.

METHOD

1. Preheat oven to 200°C.
2. Score the skin of the loin into parallel lines 1.5 cm apart.
3. Core and dice the apples.
4. Finely chop half of the sage leaves and mix with the apples and walnuts.
5. Stuff the pork loin with the apple mixture and tie securely with string.
6. Rub the oil and salt into the loin rind and place on a rack in a baking tray.
7. Insert a meat thermometer into deep part of meat avoiding filling.
8. Place remaining sage leaves alongside loin.
9. Roast for 20 minutes then turn oven down to 165°C and continue to roast until internal temperature reaches 71°C - approx 55 minutes / kg.
10. Allow to rest 10 minutes before carving into slices.

TO SERVE

1. Serve with mashed potatoes and steamed green beans or a medley of roasted vegetables.

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