

DOMESTIC GOD

Empowered by Steam



Autumn Roast Pork

Preparation time: 20 minutes

Cooking time: 1 hour 40 minutes

Serves: 4-6

Ingredients

1.5kg pork loin joint, rind on
1kg potatoes, peeled and in chunks
1 tablespoon of oil

Vegetables

4-6 carrots, 3cm lengths
4-6 baby parsnips, halved lengthways
1 butternut squash, deseeded and cut into 3cm cubes
2 red onions, quartered
4-6 sprigs of rosemary
1 tablespoon of olive oil

Stuffing

110g fresh breadcrumbs
1 onion finely sliced
1 teaspoon oil
2 tablespoons sage, freshly chopped
Salt and pepper
1 egg

4-6 small apples

Method

- 1 Make the stuffing by softening the onion in the oil and combining with the breadcrumbs sage and season.
- 2 Cut a slit in the centre of the joint to fill with half the stuffing mix. Ensure that the rind is well scored.
- 3 Weigh the joint and place on the wire rack over the solid tray roast on the CircoSteam setting for approximately 1hr 40 minutes. After 15 minutes, add the potatoes
- 4 Meanwhile prepare the vegetables and toss in the oil, add to the solid tray below the pork for the last hour of the roasting time.
- 5 Core the apples and pack with the remaining stuffing, bake for the last 25 minutes of cooking time. At the same time, turn the vegetables and add the rosemary.

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