



This Sunday roast is hard to beat: succulent meat with melt-in-the-mouth crackling, juicy apples filled with herby stuffing and the best ever roasties

Roast pork loin with stuffed apples



CircoTherm® 170°C ■ Serves 4-6

■ Prep: 20 mins ■ Cook: 1 hour 35 mins, plus resting

- 1.5kg (3lb 3oz) pork loin joint, rind scored
- 1kg (2lb 3oz) potatoes, peeled and cut into chunks
- 1 tbsp olive oil
- 4-6 small apples

FOR THE STUFFING

- 1 tbsp olive oil
- 1 onion, peeled and finely chopped
- 110g (4oz) fresh breadcrumbs
- 2 tbsp chopped sage leaves
- 1 egg

FOR THE ROASTED VEGETABLES

- 4-6 carrots, peeled and cut in 3cm (1¼in) lengths
- 4-6 baby parsnips, peeled and halved lengthways
- 1 butternut squash, peeled, deseeded, cut into 3cm (1¼in) cubes
- 2 red onions, peeled and quartered
- 4-6 sprigs rosemary, chopped
- 1 tbsp olive oil

- 1.** To make the stuffing, heat the oil in a small pan over a medium heat. Add the onion and cook for about 5 minutes until soft but not brown. Put the breadcrumbs, sage and egg in a bowl, add the softened onion and mix well. Season well and set aside.
- 2.** Cut a slit in the meat of the pork joint and fill with half the stuffing. Place on the wire rack over the Universal Tray and roast on shelf 1 on CircoTherm® 170°C for 1 hour 30 minutes.
- 3.** Meanwhile, toss the potatoes in 1 tbsp oil. After the pork has had 15 minutes in the oven, add the potatoes on to the rack.
- 4.** After a further 15 minutes, take the pork out of the oven and carefully lift off the wire rack with the pork and potatoes. Toss the prepared vegetables in the rosemary and olive oil and add to the hot Universal Tray. Replace the rack with the joint and potatoes and return to the oven, on shelf 1, for a further hour of cooking.
- 5.** Meanwhile, core the apples and pack with the remaining stuffing. Bake on the rack beside the pork for the last 20 minutes of the cooking time until everything is cooked, golden and tender.
- 6.** Leave the pork to rest for 10 minutes, then carve and serve with the roasted vegetables and stuffed apples.

Cook's tips When roasting meat, take the joint out of the fridge 2 hours before cooking to allow it to come to room temperature; and always rest for at least 10 minutes before carving.