



bakeware

Slow-roasted Pork Shoulder with Fresh
Spiced Apple Sauce
New 33cm Rectangular Roaster





Slow-roasted Pork Shoulder with Fresh Spiced Apple Sauce

Serves 8

Succulent and tender, very slow-roasted pork shoulder with a tangy, spiced fresh apple sauce which can be served two ways. As a traditional roast, sliced thickly with gravy and vegetables accompanied by the apple sauce and crackling or serve hog roast-style with the meat shredded in a soft roll with a drizzle of the delicious cooking juices, a spoon of apple sauce and crackling on the side.

Ingredients

2.5 - 3kg pork shoulder joint, boned, tied & skin scored
1-2 tablespoons salt
Handful of fresh sage leaves

Sauce

400 g cooking apples
25g piece of root ginger
3 tablespoons water
2 tablespoon white balsamic vinegar
40g sugar
Zest ½ lemon
Pinch dried chilli flakes, optional

Method

Pre-heat the oven to 230°C/210°C fan/Gas Mark 8

1. Rub the salt well into the skin and underside of the joint, lay the sage leaves in the roasting tin and place the meat on top. Cook in the very hot oven for 30 minutes. Reduce the heat to very low, 150°C/130°C fan/Gas Mark 2. Remove from the oven and cover the tin with thick aluminium foil, then return to the oven and cook for 4½ - 5 hours until the meat is very tender.
2. Transfer the pork to a warmed serving dish to rest. Pour the cooking juices into a container, discard the fat and reserve the juices. To crisp the crackling, remove the skin from the joint and place it back into the empty roasting tin. Increase the oven temperature back to 230°C/210°C fan/Gas Mark 8 and cook for 30 minutes.
3. To make the sauce. Peel, core and dice the apples then peel and chop the ginger, place both in a saucepan with the water, balsamic vinegar, sugar, lemon zest and chilli. Put on the lid. Stir occasionally and cook until the apples have softened and broken down. Spoon the sauce into a serving bowl.
4. Serve the meat thickly sliced with the crackling and apple sauce as a traditional roast with gravy made from the juices or alternatively shred the meat and serve in soft rolls with a drizzle of the juices, the apple sauce and the crackling on the side.

Cook's notes

1. All good butchers will cut the joint to size, score the fat and tie it for you.
2. Choose outdoor-reared pork as it will have the best flavour.

33cm Rectangular Roaster



240°C / Gas Mark 9

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