



Rolled Roasting Pork with Cider Gravy

SERVES: 8 | TOTAL TIME: APPROXIMATELY 3 HOURS

INGREDIENTS

- Rolled unseasoned roasting pork
- Olive oil
- Salt
- 4 bay leaves
- Small handful of sage leaves
- 2 apples, peeled cored and cut into wedges
- 2 tsp plain flour
- 300 mL apple cider

DIRECTIONS

1. The night before cooking, pat skin of pork with paper towel and leave uncovered in the fridge overnight.
2. To cook, preheat oven to 220°C. Rub pork with oil and a sprinkle of salt. Place in pan with bay leaves and sage leaves. Cook for 25 minutes to crackle skin then lower temperature to 170°C and cook for 40 minutes per kilogram of pork.
3. When the pork is cooked, remove it from the pan and cover with foil to rest while making the gravy.
4. Spoon off excess fat from meat juices, then place roasting tin on the hotplate and heat gently. Add flour, stirring it into the meat juices. Cook the flour for a couple of minutes, until it thickens and turns golden. Gradually add cider, bringing to the boil. Add more cider if the gravy is too thick.
5. Season to taste. Strain gravy through a sieve into a clean pan then return to the boil before serving.