

goodFOOD

SUBSCRIBER CLUB



EXCLUSIVE RECIPE

Lemon, fennel & sage roast crackling pork

SERVES 8 **PREP** 30 mins plus 12 hrs chilling and 1 hr 30 mins resting
COOK 2 hr 30 mins **MORE EFFORT**

Make an extra-special Sunday roast featuring rosemary and garlic roast pork with crispy crackling and herby new potatoes. Esther Clark

4 rosemary sprigs, leaves picked and finely chopped

6 sage sprigs, leaves picked and finely chopped

3 large garlic cloves, crushed

3 tsp fennel seeds, crushed

1 lemon, zested

2 tbsp olive oil

2.5kg pork belly, deboned, skin-on, fat scored

For the potato salad

800g baby new potatoes, any larger ones halved

50g parsley, roughly chopped

25g mint, leaves picked

1 small garlic clove, roughly chopped

1 large lemon, zested and juiced

2 tbsp capers, drained

150ml extra virgin olive oil

80g pine nuts, toasted

150g pitted olives, drained (use a mixture of green and black, or just green)

150g rocket leaves, to serve

1 Bash the rosemary, sage, garlic, fennel seeds, lemon zest and 2½ tsp fine sea salt together using a pestle and mortar. Stir in the olive oil.

2 Lay the pork on a chopping board, flesh-side up. Slash the pork flesh lightly using a sharp knife. Rub the garlic and herb mixture all over the pork, then tightly roll up from the longest side. Tightly secure the pork along its length using eight pieces of kitchen string. Rub more sea salt into the skin, then transfer the pork to a large dish, cover tightly and chill for 12 hrs.

3 Remove the pork from the fridge 1 hr before cooking so it can come to room temperature. Pat the pork fat dry using kitchen paper.

4 Heat the oven to 200C/180C fan/gas 6 and line baking tray with baking parchment. Put the pork on the tray, cut-side down, and roast for 20 mins. Reduce the heat to 180C/160C fan/gas 4 and roast

for another 1 hr 40 mins. Turn the heat up to 240C/220C fan/gas 9 and roast the pork for a final 20-30 mins, or until the skin has crackled. Check the internal thermometer using a meat thermometer – it should reach 75C or above. Set aside to rest for 30 mins.

5 Meanwhile, for the potato salad, tip the potatoes into a large pan, cover with water and season with salt. Bring to the boil and cook for 10-12 mins, or until a cutlery knife can easily be inserted. Drain and leave to steam-dry for 5 mins. Put the parsley, mint, garlic, lemon zest and juice and the capers in a food processor. Add the olive oil and blitz until you have a chunky dressing. Season. Toss the dressing, pine nuts, olives and potatoes together while the potatoes are still warm. Slice the pork and serve with the potato salad and rocket, if you like.

GOOD TO KNOW vit c • gluten free

PER SERVING 931 kcals • fat 72g • saturates 18g • carbs 15g • sugars 2g • fibre 4g • protein 54g • salt 2.75g