



Rolled Herb Pork with Crackling



Pork combines well with herbs and this recipe is excellent served either hot from the oven or cold from the fridge. It's a perfect choice as part of a picnic spread or party occasion.

Ingredients

- ♦ 2 kg loin of pork
- ♦ 4 cloves garlic finely chopped
- ♦ 2 tablespoons fennel seeds
- ♦ 2 tablespoons rosemary finely chopped
- ♦ 2 tablespoons parsley finely chopped
- ♦ 2 tablespoon chives finely chopped
- ♦ 3 tablespoons olive oil
- ♦ Salt and freshly ground black pepper

Serves 6

To Cook

Preheat the oven to 220°C/400°F/Gas Mark 7. Lightly coat a baking tray with olive oil.

Grind the garlic, herbs and oil to a paste with a mortar and pestle or herb grinder.

Spread the paste over the pork loin which has been opened out. Roll the loin and secure with string tied at intervals, to keep the pork secured during cooking.

Sprinkle a little salt over the pork and place onto the baking tray. Cook in the oven for 20 minutes or so until the skin is crisp and browned.

Reduce the heat to medium 180°C/350°F/Gas Mark 4 and cook the pork for a further 2 hours. When it is cooked, remove the pork from the oven and cover with tin foil. Allow it to stand covered for at least 10 minutes before carving.

For an easy side dish, place scrubbed jacket potatoes into the oven for the last hour of cooking and fill with garlic butter or grated cheese. A fresh green salad makes an ideal side dish.