

PERFECT ROAST PORK



 Serves 8

 Prep Time 5 minutes

 Cook Time 45 minutes per 500g



INGREDIENTS

- 1 100% New Zealand Pork Shoulder Roast, 2kg piece, bone in
- 1 Tbsp olive oil
- 2-3 tsp salt
- 2 Tbsp flour
- 1 ½ cups stock or water
- 700 g bag **Wattie's Rosemary & Garlic Potato Roasters**

METHOD

1. Dry skin of the 100% New Zealand Pork Shoulder Roast. Make sure the skin has thin deep scores right through. Drizzle the oil over and rub into skin. Sprinkle the salt over the skin and rub in. Refrigerate for at least 1 hour.
2. Preheat oven to 210°C. Place pork on a rack over a roasting dish and put in oven. Roast for 15 minutes. Reduce temperature to 150°C and continue

cooking for 45 minutes per 500g. To check pork is cooked, pierce the thickest part with a knife: if the juices run clear, the pork is cooked. Alternatively, pork is cooked when the thermometer shows 71 °C.

3. Remove pork from the oven and set aside to rest. Tip pan juices into bowl. For super-crispy crackling, remove the crackling from pork and place back on the rack. Increase the oven temperature to 190 °C for 10 minutes.
4. To make gravy: Measure 3 tablespoons of the pan juices into a small saucepan. Add flour and cook, stirring, until the flour turns a nut brown. Slowly add stock or water and stir continuously, until the gravy thickens and boils. Reduce heat and simmer for 2 minutes. Season to taste.
5. Slice pork. Serve with **Wattie's Rosemary & Garlic Potato Roasters**, seasonal vegetables, gravy and apple sauce.

TIPS

- Always allow the meat to rest before carving as this allows the juices to re-absorb into the meat.
- Using a sharp knife carve the meat across the grain. For shoulder roasts follow the line of the bone.