

Roast Loin of Pork

Serves
6-8

Prep Time
10 mins

Cooking Time
2 1/2 hours to 3 hours
Approx



Ingredients

- 2kg loin of pork Rind can be left on (for crackling) or taken off depending on your preference. Just ask your butcher.
- Olive oil
- Salt & pepper

Cooking Method

- Preheat oven to 220°C / 350°F / Gas Mark 4-5.
- If you've got the rind on for crackling, lightly score the rind, rub a little oil over the skin and rub in a generous amount of salt on top of the skin and into the score lines.
- Cook the pork in the oven for 20 minutes before reducing the heat to 180°C. In total, you should allow 35 minutes per 450g plus 35 minutes to finish.
- Delicious served with roast potatoes and seasonal veg.



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