

Roast Pork with Orange, Mustard & Thyme Stuffing

Serves
6-8

Prep Time
15 - 20 mins

Cooking Time
2 hours (approx)



Ingredients

- 2kg boneless leg of pork, skin scored
- 100g unsalted butter
- 1 onion, finely chopped
- 300g fresh white breadcrumbs
- Grated rind and juice 1 medium orange
- 2 tbsp wholegrain mustard
- Salt and freshly ground black pepper
- 3 tbsp freshly chopped thyme
- 1 tbsp vegetable oil

Cooking Method

- Preheat the oven to 230 C/ 210 C Fan/ Gas 8.
- Melt the butter in a small frying pan and gently fry the onion for 10 minutes, stirring occasionally, until softened but not browned. Put the breadcrumbs in a mixing bowl and stir in the buttery onion, orange rind and juice, mustard, plenty of seasoning and the thyme. Bring together to make a firm stuffing mixture.
- Unroll the pork and lay skin-side down on a board. Place 1/3 stuffing down the centre of the pork, then roll to enclose. Insert skewers to hold in place whilst you re-tie the joint with clean string. Place the joint in a roasting tin and rub the surface with oil and seasoning. Roast for 20 minutes then reduce the temperature to 180 C/ 160 Fan/ Gas 4 and cook for a further 2 hours.
- Meanwhile, form the remaining stuffing into 8-10 balls and add to the pork roasting tin to cook, basting in the cooking juices, for the last 25 minutes of cooking.
- Let the pork rest for 10 minutes before serving with roast potatoes in their skin and the stuffing balls.



Find all recipes at scotchkitchen.com