
RECIPE OF THE WEEK

Roast Shoulder of Pork with Sage & Fennel Butter

This recipe is a crowd pleaser and one that doesn't take the conductor too much effort. To get nice crackling we use a trick from our Curing and Smoking at Home course.

2kg boned, rolled and scored pork shoulder or loin with a picket cut in

4 finely chopped shallots

2 large onions cut in discs 50g butter

2-3 tps cracked fennel seeds



a bunch of sage

for the potatoes

2kg Maris Piper or King Edward potatoes, peeled and halved if large

4 tbsp groundnut oil or goose fat

2 sprigs rosemary, needles picked

Trapani sea salt

for the gravy;

1½ tsp plain flour

glass white wine

250ml Alex's chicken stock

Preheat your oven to 180°C or 160°C in a fan oven. Take the tied joint and score with a Stanley knife then rub with salt. Next, pour over a kettle of boiling water and towel dry - this will give you better crackling. Untie joint and fold out flat. Chop and mix the sage, fennel and shallots then season well. Stuff the cavity with the mix and re-tie. Rub with a splash of olive oil and season.

Next, pop the onions in the bottom of a roasting tray and sit the pork skin side up on a baking rack over the potatoes and roast for 90 mins. Meanwhile peel and halve the potatoes then blanch in boiling water for 6 mins. Drain and then coat the potatoes in some of the pork fat in another roasting tin and put in the oven on the rack below the pork. Turn up the oven

to 220°C (220°C fan) and roast the lot for 30 minutes more, covering the joint with foil if the skin is burning.

Remove the pork and wrap in foil in a warm place to rest.

Pull out the tray of potatoes, turn, then crush the potatoes lightly with the back of a spoon and dress with chopped rosemary leaves and sea salt (Alex's Herb Salt works well). Give the tray a rattle then pop back in the oven for another 20-30 mins until browned on the edges and you can't resist them.

To make the gravy use the roasting tray the pork was in and sprinkle the onions with sieved arrowroot

or cornflour. Stir to prevent lumping and slowly add a glass of white wine a splash at a time then add the chicken stock and reduce until you have a smooth glossy gravy. Strain with a tea strainer if necessary and adjust seasoning before carving the rested pork onto warmed plates. Try with a nice chilled bottle of Pecorino Terre de Chieti white. Serves 6.

To download this recipe go to www.squisito-deli.co.uk
