

WAYS WITH PORK



5 1/2 hour slow-roasted shoulder of Uncommon Pig Berkshire pork

Berkshire pork is an old breed with a good layer of fat, raised just a few miles from Stalbridge in Stour Provost. This recipe from Eastbury Hotel chef Brett Sutton is for a proper slow roast pork – at the end of the cooking the meat will fall apart, but it still has amazing crackling.

Feeds 4-6 people

Oven temperature: 220°C/Gas 7

Ingredients

1kg boned and rolled shoulder of Berkshire pork, the fat well scored
Sea salt & freshly ground black pepper
Good sprig of rosemary
1 onion, peeled and quartered

2 carrots, peeled and cut lengthways, then cut into quarters
1 leek split lengthways, then cut into quarters
2 sticks of celery, quartered
4 cloves garlic, crushed
300ml of cider

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Method

On a clean surface, cut the strings of the pork and open it out so you have a much wider joint. Rub salt into the fat side, getting right into where it has been scored and then brush off any excess. Flip it over so it's now flesh side up and season with a pinch of salt and a good few grinds of black pepper.

Place your pork on a baking tray skin side up and roast for 25-30 minutes until the skin looks like it is puffing up and turning into crackling. Then turn the oven down to 170*/gas 3, cover the pork tightly with tin foil and place it back in the oven for 4 hours.

After 4 hours remove from the oven and lift the pork out of the tray. You will have quite a bit of fat that has naturally rendered from the pork, so spoon some of it out (Tip: use it to make fabulous roast potatoes!)

Add the carrots, onions, celery, leeks, garlic and rosemary into the

tray, pop the pork back on top and put it back into the oven, uncovered, for a further hour.

Carefully remove the meat and place it on a serving dish covered with foil to keep warm and allow it to rest.

Place the baking tray on the hob top and spoon off any excess fat. Add the cider to the pan and bring up to the boil, stirring with a spoon to scrape all the lovely sticky bits off the bottom of the pan. Reduce the sauce down by half and then pour it through a sieve, removing all the vegetables and rosemary but leaving us with our cider and pork gravy.

Serve the pork with potatoes roasted in the pork fat, seasonal vegetables, a good ladle of gravy and a dollop of apple sauce.

Brett Sutton,
The Eastbury Hotel, Sherborne



Serve with: chilled Blackmore Vale Cider