

Roast Pork with Roasted Apples



Cooking Time: 2 hrs 15 mins

Serves: 6 People

how to cook

- 1 Heat the oven to Gas 5, 190°C, 170°C, 375°F.
- 2 Lightly oil a roasting pan, score the skin of the pork at frequent intervals and place the pork in the oven.
- 3 Cook for 30 minutes per 500g plus 30 minutes extra.
- 4 Add the onions and water for the final hour of cooking.
- 5 Cut the apples in half across and remove the core from each half, add to the roasting pan, baste with the cooking juices and cook for the final half-hour of roasting.
- 6 Remove meat from the oven and leave to rest for 10 minutes before carving.
- 7 Serve with the roasted apples and onions and a selection of seasonal vegetables.

what you need

- 1.5kg John Penny boneless leg or loin of pork
- 2tbsp olive oil
- 6 small onions, peeled
- 100ml water
- 3 small apples

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