

Roast pork with fennel & rosemary



Prep: 25 mins

Cook: 2 hrs

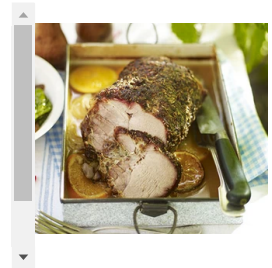
plus optional 24 hrs marinating



Easy



Serves 6



Ingredients

2 tsp fennel seed

1 tsp black peppercorns

2 garlic cloves, chopped

1 orange, with zest from ½ grated

1 tbsp finely chopped rosemary

1 tbsp olive oil

1 ½kg pork roasting joint, such as boned shoulder or loin

1 onion, thickly sliced

400ml white wine

1 tbsp redcurrant or other fruit jelly

Method

- Step 1** Crush the fennel seeds and peppercorns coarsely using a pestle and mortar. Add the garlic and some salt, and crush again to make a paste. Stir in orange zest along with the rosemary and oil.
- Step 2** Rub the paste all over the pork, then cover with foil. You can now cook the pork or leave it covered in the fridge for up to 24 hrs.
- Step 3** Heat oven to 180C/160C fan/gas 4. Thickly slice the orange and place in the base of a roasting tin with the onion. Put the pork on top and pour 600ml water into the tin. Roast the joint for 1 hr, add the wine to the tin, then roast for 1 hr more. Baste the joint a few times and add a splash more water if needed.
- Step 4** Remove the joint from the oven, strain off the meat juices, tightly cover joint with foil, then leave to rest for 15 mins. Pour meat juices into a pan, add the jelly and bring to the boil, stirring to dissolve it. Taste and add seasoning if necessary. Thickly slice the pork and serve with a little of the juices poured over.

