



rustic pork loin rack

roast



cooking time from: 1 1/2 hours

method

Remove the joint from the chiller and scald the rind by pouring over a full kettle of boiling water onto the skin over a clean sink with the pork resting on a wire tray, pat dry then season with salt.

Preheat the oven to 160°C fan-assisted or 180°C without a fan (gas 4).

Roast fat side up for 1 hour basting a couple of times as the fat renders.

Increase the oven temperature to 210°C fan-assisted or 230°C without a fan (gas 8) and roast for an additional 25 minutes or until the skin is crisp and the core temperature reaches 65°C before resting.

Leave to rest for 30 minutes in a warm place before carving.

serving suggestions

Serve with roast potatoes, seasonal brassica and apple sauce.

for best results, roast this cut

Core Temperatures	Out of the Oven	After Resting
Medium	58-60°C	62-65°C
Well Done	65-68°C	72-75°C

The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



Jeff Baker

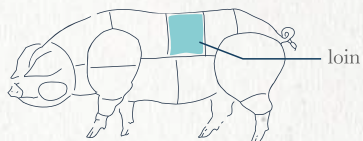
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