

eight bone rack of pork with smoked bacon & cranberry stuffing

roast



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

Executive Development Chef

cooking time from: 1 hour

method

Remove the joint from the refrigerator 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 fine sea salt and leave to air dry for a couple of hours or overnight in the fridge, uncovered.

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

Place the pork fat side up and roast for 20 minutes per 500g.

To finish, increase the oven temperature to 210°C fan-assisted or 230°C without a fan (gas 8) and continue roasting for an additional 30 minutes, the core temperature should be 65°C when removing from the oven..

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

Alternatively, air fry on 180°C for 1 hour reaching a core temperature of 65°C before resting.

serving suggestions

Serve with Dauphinois potatoes, red cabbage and apple sauce.

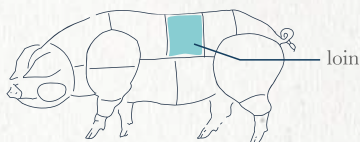
for best results, roast this cut

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

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