



# muscovado sugar pit pork joint

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 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.

**Alternatively**, air fry at 160°C for 45 minutes then increase to 180°C and continue to cook for 15 minutes or until reach a core temperature of 65°C before resting.

## 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

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