



pork leg boned

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

Choose a large, heavy-based roasting tray, ideally with deep sides and handles for easy movement.

Make a trivet by roughly chopping equal amounts of onion, carrot and celery plus a cooking apple cut into wedges, a bay leaf, sprig of thyme and a few black peppercorns.

Sit the pork fat side up onto the trivet & place in the centre of the oven and roast for 20 minutes per 500g then increase the oven temperature to 210°C fan-assisted or 230°C without a fan (gas 8) & roast for an additional 25 minutes, the core temperature should read 65°C before resting.

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

serving suggestions

Serve with traditional roast potatoes, seasonal greens & apple sauce.

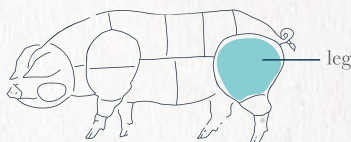
for best results, roast this cut

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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