



# Roast pork loin with apple sauce

By Miele

10 minutes, plus drying time

Preparation time

1 hour 30 minutes

Cooking time

8-12 servings

Serves

# **INGREDIENTS**

## Roast pork loin

2 kg pork loin2 tbsp olive oil2 tbsp salt flakes

## Apple sauce

4 granny smith apples 1 tsp Chinese 5 spice 2 tbsp butter Pinch of salt flakes

## Miele accessories

Grilling and roasting insert
Universal tray
Unperforated steam container

#### **METHOD**

### Roast pork loin

- 1. Remove all packaging from the pork and pat dry with paper towel. Place in the fridge uncovered for at least 24 hours to allow the skin to dry out.
- 2. Preheat oven on Moisture Plus at 250°C with 1 manual burst of steam.
- 3. Using your hands, rub the oil and salt into the pork.
- 4. Place the pork on a grilling and roasting insert on a universal tray and insert the food probe into the thickest part of the meat, making sure the food probe is fully inserted.
- 5. Place the pork into the oven on shelf position 2. Select a core temperature of 60°C, releasing the burst of steam immediately. Set the minute minder for 30 minutes.
- 6. Once the minute minder has sounded, reduce the temperature to 160°C and continue to cook until the core temperature is reached.
- 7. Once the pork is cooked, remove from the oven and allow to rest for at least 20 minutes before serving.

## Apple sauce

- 1. Peel, core and dice the apples.
- 2. Place the apples into an unperforated steam container with the Chinese 5 spice, butter and salt.
- 3. Place into the steam oven and Steam at 100°C for 15 minutes, or until the apple is completely soft.
- 4. Process the apple with a stick blender, until you have reached the desired consistency, transfer the contents into a bowl and keep to the side until ready to serve.

#### To serve

1. Carve the pork with a serrated knife to enable easier slicing through the crackle. Place pork on a large platter and serve with the apple sauce.

## Hints and tips

- When purchasing pork, try to purchase a piece that is not stored in plastic packaging, as this will have a drier skin, which will result in a crispier crackle.
- If pork has been in plastic packaging for too long, it can be nearly impossible to generate a good crackle.

  Allowing the skin to dry out in the fridge for a day or two prior to roasting is a crucial step. The pork can be left up to 3 days uncovered, the longer it is left, the better the crackle will be.