



**Miele**

# Berkshire pork loin

By Maggie Beer

**24 hours**

Prep time

**25-30 minutes**

Cooking time

**4 Servings**

Serves

## INGREDIENTS

900g Berkshire pork loin, skin on  
3 tablespoons fennel seeds, toasted  
3 tablespoons sea salt  
Zest of 1 lemon  
4 tablespoons Extra-Virgin olive oil  
2 tablespoons verjuice

## METHOD

1. Using a sharp knife, score the skin of the pork just through to the fat. Rub in the fennel seeds, 2 tablespoons of the sea salt and lemon zest. Place into a tray and place in the refrigerator overnight.
2. Remove the pork loin from the refrigerator and allow to sit at room temperature for 30 minutes to 1 hour.
3. Pre heat the oven on Moisture Plus at 240°C with one burst of steam. Follow the prompts for setting up a Moisture Plus program.
4. Scrape off the salt and fennel rub from the skin of the pork and pat dry with paper towel. Place onto a wire rack over a Multi-purpose tray, rub the remaining salt in the skin of the pork and drizzle with olive oil.
5. Place into the oven with the Food Probe inserted on shelf position 2, select a core temperature of 62°C, release the burst of steam.
6. Remove the pork from the oven, drizzle with verjuice and allow to rest for 15 minutes in a warm area.
7. Remove the crackling, chop into pieces and carve the pork across the grain and serve with the pan juices

## Hints and tips

- If the oven has Advanced Moisture Plus settings, select heating type: Conventional, with 260°C for an even crispier crackling.