



Crunchy Crackling Roast Pork with Rhubarb Relish



DIFFICULTY: EASY



PREPARATION TIME: 10
MINS



COOKING TIME: 2 HOURS



SERVES: 8-10

Ingredients

Rhubarb Relish

- 1 tbsp olive oil
- 1 red onion, finely chopped
- 2 tsps finely chopped ginger
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp mustard seeds
- 1/3 cup dried cranberries
- 3/4 cup caster sugar
- 3/4 cup red wine vinegar
- 450g rhubarb, cut into 2 cm pieces
- Grated rind 1 orange

Pork

- 1x 2kg rolled and scored pork loin roast
- 2 tsp olive oil
- 3 to 4 tsps Gewurzhaus Crunchy Pork Crackling Rub

Method

To make the rhubarb relish, heat a large saucepan over a medium heat, Induction level 5. Add the oil, then the onion, ginger and spices. Cook, stirring constantly for 2 to 3 minutes or until fragrant. Reduce the heat to Induction level 4 and stir in the remaining ingredients. Cook for 14 to 16 minutes, stirring regularly until the rhubarb has broken down and the mixture has thickened. Allow to cool.

Rub the pork skin with the olive oil then rub then spice all over the pork skin ensuring the mix gets into the cracks from the scoring. Refrigerate uncovered for 3 to 4 hours or overnight if possible.

Preheat the oven on Bread Baking to 220°C with Medium Steam. Line the universal tray with baking paper and place the wire rack on top. Place the pork onto the rack and cook on shelf position 3 for 20 minutes. Change the oven function to CircoTherm and set the temperature to 160°C. Cook for a further 1 hour and 15 minutes or until cooked. Allow to rest for 15 minutes before slicing and serving.

Serve with rhubarb relish and roasted vegetables.

Notes
