



Apricot and Smoked Almond Pork Roll with Apple and Apricot Chutney



DIFFICULTY: MEDIUM



PREPARATION TIME: 45
MINS



COOKING TIME: 1 HOUR 45
MINS



SERVES: 8-10

Ingredients

Chutney

- 2 medium green apples
- 200g dried apricots, quartered
- 2 cloves garlic, finely chopped
- 2 tsps mustard seeds
- 1 cinnamon stick
- 2 star anise
- ¼ tsp salt
- ¾ cup apple cider vinegar
- ¾ cup caster sugar

Pork Roll

- 2 tbsps olive oil
- 3 rashers bacon, chopped
- 1 medium onion, finely chopped
- 2 cloves garlic, finely chopped
- ½ cup chopped celery

Method

To make the chutney, peel and core the apples and chop into 1cm pieces. Place into a medium saucepan with the apricots, garlic, seasonings and apple cider vinegar. Place over a medium high heat, Induction level 8 and bring the mixture to the boil, stirring occasionally. Reduce the heat to low, Induction level 2-3, cover with the lid and cook for 10 minutes or until the apricots have plumped.

Add the sugar and stir well to dissolve. Bring the chutney to a simmer and continue cooking, uncovered, stirring regularly for approximately 15 to 18 minutes or until the mixture has reduced and thickened. Pour into a sterilized jar and cool completely. Seal with lid and store in refrigerator until ready to use.

Prepare the pork roll by heating a frying pan over a medium high heat, Induction level 7. Add the oil then the bacon, onion and garlic and sauté for 3 to 4 minutes. Add the celery and continue to cook for a further 2 minutes. Remove from the heat and combine in a large bowl with the herbs, almonds, apricots and breadcrumbs. Season well with salt and pepper then add the egg and mix well.

Preheat the oven on CircoTherm to 160°C and line the universal pan with baking paper.

Lay the pork out onto a large board, fat side down. Pound the meat with a meat tenderiser or rolling pin to flatten slightly. Layer the spinach onto the meat then spread the seasoning on top. Roll tightly and truss firmly with

1/3 cup chopped parsley

1 tbsp thyme leaves

½ cup chopped smoked almonds

½ cup chopped dried apricots

1 cup sourdough breadcrumbs

Salt and Pepper

1 egg, lightly beaten

1 x 1.8kg pork scotch fillet (neck),
butterflied

50g baby or English spinach leaves

string. Place the pork onto the prepared tray and cook on shelf position 2 for 1 hour 40 minutes or until the juices run clear when the meat is tested with a skewer. Allow the meat to rest for 15 to 20 minutes before carving.

Serve with Apple and Apricot Chutney.

Notes

The chutney can stored for up to 3 weeks in the refrigerator.