



PREP
10 min

COOK
2 hrs

REST
15 min

SERVES
8

Roast Pork with Crispy Crackling and Cranberry Apple Glaze

INGREDIENTS

1 Ironbark Pork Boneless Pork Loin Roast
2 tbsp The Olive Tree Extra Virgin Olive Oil
1 tbsp Stonemill Sea Salt
2 cloves garlic, minced
½ cup cranberry juice
¼ cup Oh So Natural organic apple cider vinegar
2 tbsp cranberry sauce
2 tbsp honey
1 cinnamon stick

DIRECTIONS

1. Preheat oven to **220°C (fan-forced)**. Pat pork skin completely dry with paper towel.
2. Rub olive oil and sea salt into the scored rind. Massage salt well into cuts for maximum crackling.
3. Place pork on a rack in a roasting tray. Roast at 220°C for 20 minutes until the crackling starts to blister.
4. Reduce oven to 180°C and continue roasting for 1 ½ hours, or until internal temperature reaches 70°C.
Glaze: Meanwhile, make glaze: in a small saucepan combine cranberry juice, apple cider vinegar, cranberry sauce, honey, and cinnamon stick. Simmer for 10 minutes until thickened. Remove cinnamon stick before using.
5. Once pork is cooked, rest uncovered for 15 minutes to keep crackling crisp.
6. Slice pork and drizzle glaze over meat (avoid pouring directly on crackling so it stays crunchy).
7. Arrange slices on a platter with roasted apples, pomegranate seeds, and rosemary sprigs for a Christmas presentation.



Good Different



For extra crispy crackling, leave the pork uncovered in the fridge overnight before cooking. This dries out the rind so it blisters perfectly in the hot oven.