

*A recipe from Christopher Trotter*

### **Ingredients**

1 loin of pork - about 2kg

2 cloves of garlic

2 tblsp wine vinegar

2 sprigs fresh rosemary

glass of dry white wine

2 tsp plain flour

290 ml pork stock

salt and freshly ground black pepper

### **Method**

Turn the oven to 180C, gas mark 4

The loin should be on the bone and removed from the fridge an hour before you cook it at least. Ask Tom to chine it - this means cutting through the ribs where they meet the backbone but leaving both attached to the meat. Ask him also to score the skin well in parallel lines no more than half a centimetre apart.

Place the loin on a rack in a roasting tin with the skin side up.

Place the rosemary under it and push the garlic next to the bone. Rub the skin with the wine vinegar and salt.

Roast the pork for 2 hours, if the crackling is getting too dark place it lower in the oven.

Once cooked it should be about 75C in the centre.

Keep the meat warm on a separate plate or tray.

Remove the rack from the roasting tin and most of the fat and place the roasting tray over a medium flame and throw in the rosemary and garlic. Add the wine and stir all the meat juices about then stir in the flour and cook for another few minutes. Add the stock and bring to a simmer. Scrape as many of the juices as you can and strain into a saucepan. Allow to simmer to reach a light gravy texture, check for seasoning and serve.

The meat can be carved from the bone and carved into slices.