

Rosemary and Fennel Slow-Roasted Pork Shoulder with Apple Sauce



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Ingredients

- 2.5kg Rolled and Boned Pork Shoulder
- 2 Tablespoons Chopped Rosemary Leaves
- 2 Teaspoons Fennel Seeds, finely crushed
- 2 Tablespoons Sea Salt Flakes
- 1 Teaspoon Cracked Pepper
- 1 Small Brown Onion, finely diced
- 1 Tablespoon Olive Oil
- Apple sauce, Rosemary Sprigs and Lemon Wedges, to serve

Method:

1. Preheat oven to 240°C/220°C fan-forced. Remove any netting (see tip) or string from pork and

unroll. Place rind side up onto a board. Pat dry with paper towel. Using a sharp knife, score pork rind at 1-2cm intervals. Firmly re-roll pork and secure with kitchen string at 2cm intervals

2. Combine rosemary, fennel seeds, sea salt and pepper in a mortar and pestle and pound to crush the mixture (see tip). Rub pork with oil then rub in the rosemary mixture.
3. Place pork onto a greased rack in a large baking pan. Pour water into the pan until ½ cm-deep (ensure the pork does not touch the water). Roast pork for 35-40 minutes or until crackling is golden and crisp.
4. Reduce oven heat to 160°C/140°C fan-forced and roast pork, topping the water if necessary, for a further 2 hours 15 minutes to 2 hours 30 minutes until juices run clear. Remove from oven, cover pork loosely with foil and rest for 10 minutes. Slice pork and serve with apple sauce, rosemary sprigs and lemon wedges. This recipe is perfect for entertaining or Christmas day.