

SUPERSTEAM™

Festive Roast Pork with Roasted Potatoes

INGREDIENTS

1.5kg boned rolled loin of pork,
string removed
1 tsp olive oil
1½ tbs sea salt flakes
10 baby Nadine potatoes, peeled and halved
1 head of garlic, broken into cloves
2 small red onions, cut into wedges
1 tbs fresh rosemary, finely chopped

STUFFING

3 rashers middle bacon, fat removed, diced
½ small onion, chopped
50g butter
1 small granny smith apple, cored, peeled and
finely chopped
2 cloves garlic, crushed
1 cup white breadcrumbs



INSTRUCTIONS

- Place the diced bacon, onions and butter into a microwave safe bowl. Cover with plastic wrap and microwave on HIGH (100%) for 3-4 minutes. Stir in the apple, garlic and breadcrumbs. Mix well and season with pepper.
- Set oven to SUPER STEAM CONVECTION > MANUAL > SUPER STEAM BAKE/ROAST > WITH PREHEAT > 230°C > 1 HOUR > START.
- Dry pork by patting with a paper towel, *see tip*. Place pork, rind side up and using a sharp knife, score the rind crossways, into the fat layer at approximately 2cm intervals. Turn the pork over and cut a horizontal slit into the thicker end of the pork, ensuring not to cut all the way through.
- Open the pork to sit flat. Place the stuffing mixture along the centre. Starting from the thick end, roll up the pork firmly to enclose the filling. Use unwaxed white kitchen string to tie the pork crossways at 2cm intervals.
- Place the pork rind side up, onto the roasting rack and baking dish provided. Drizzle over oil and rub the salt into the scored fat. After preheat is completed, place baking tray in lower position.
- Meanwhile, place the potato cut-side down and cut thin, evenly spaced slits at 5mm intervals, about two-thirds deep into the top of each potato. When the unit stops, arrange the potato, red onions and garlic onto the rack around the pork. Drizzle with the remaining oil and sprinkle with the rosemary. Place into the Lower position and set the oven to SUPER STEAM CONVECTION > MANUAL > SUPER STEAM BAKE/ROAST > WITHOUT PREHEAT > 200°C > 1 Hour 10 Minutes > START
- Once the pork is cooked through, transfer onto a serving platter and cover loosely with foil. Set aside to rest for 15 minutes and then serve with the potatoes.

Tip: For crisply crackling, pat pork dry with paper towel, store uncovered in the refrigerator overnight.