



Roasted Pork Loin with Cheese & Apple Stuffing

This pork and stuffing recipe makes for an alternative to the traditional at Easter

Serves: 6

Prepare: 10 Minutes

Cook: 2 Hours

Difficulty: medium

Ingredients

- [1 or 2kg organic rolled pork loin](#)
- [300g white bread, crusts removed](#)
- [300g organic sausage meat](#)
- 1 knob butter
- 1 small onion, roughly chopped
- 1 garlic clove, crushed
- 10g fresh sage, finely chopped
- 1 large apple, grated
- 120g Barber's 1833 Cheddar, grated
- sea salt

Method

1. Preheat the oven to 230°C/450°F/gas 8
2. Place the pork in a roasting tin, pat dry with a piece of kitchen towel then sprinkle salt generously over the rind
3. Roast for 15 minutes then turn down the heat to 180°C/350°F/gas 4 and roast for a further 1.5 hours
4. In the meantime, make the stuffing. Tear the bread into a food processor and briefly blitz to form very chunky breadcrumbs. Tip into a large bowl and add the sausage meat
5. In a frying pan melt the butter and add the onion. Lightly fry over a medium heat for 4–5 minutes until the onion starts to soften. Add the garlic and sage along with a pinch of salt and fry for a further 1–2 minutes. Remove from the hob and leave to cool slightly
6. Using your hands, squeeze the excess liquid from the grated apple. Add to the bowl along with the cooled onion mixture and the grated Barber's 1833 Cheddar. Mix together and tip into a large ovenproof dish. Place in the oven for the last 25 minutes of cooking time for the pork
7. Remove the loin and stuffing from the oven. Leave the loin to rest for at least 10 minutes and cover the stuffing with foil to keep warm before serving