



Forkin' Tasty Pork!

CRUNCHIE CRACKLE PORK ROAST

THE DAY BEFORE (IF POSSIBLE)...

1. Score and pierce skin into the layer of fat between the skin and the meat.
2. Pour boiling water over the skin and then pat it dry with paper towel.
3. To make great crackling, simply rub salt into the skin, making sure the salt gets into the cuts.
4. Place in fridge uncovered on a rack to allow the skin to dry.

BEFORE COOKING...

5. Remove roast from fridge and allow it to come up to room temperature (approx 2 hours).
6. Rub roast and skin with salt, pepper and oil and place on racked roasting tray.
7. Cut up some onions and carrots and place under the roasting rack with 1 - 1.5 cm of stock or water to ensure roast stays moist.

COOKING (25 MINUTES PER 500G)...

8. Preheat oven to 220OC and sizzle roast until skin starts to blister....

Up to 2kg – 20mins :: Over 2kg – 30mins :: Over 3kg – 40mins

9. Baste skin with pan juices and return to 160OC oven for the remainder of the cooking time or until internal meat temperature is 70OC.
10. Remove from oven and rest for 30 minutes.

CARVE, SERVE AND ENJOY WITH HOT ROASTED VEGIES AND A GLASS OF WINE!



Forkin' Tasty Pork!

CRUNCHIE CRACKLE PORK ROAST

THE DAY BEFORE (IF POSSIBLE)...

1. Score and pierce skin into the layer of fat between the skin and the meat.
2. Pour boiling water over the skin and then pat it dry with paper towel.
3. To make great crackling, simply rub salt into the skin, making sure the salt gets into the cuts.
4. Place in fridge uncovered on a rack to allow the skin to dry.

BEFORE COOKING...

5. Remove roast from fridge and allow it to come up to room temperature (approx 2 hours).
6. Rub roast and skin with salt, pepper and oil and place on racked roasting tray.
7. Cut up some onions and carrots and place under the roasting rack with 1 - 1.5 cm of stock or water to ensure roast stays moist.

COOKING (25 MINUTES PER 500G)...

8. Preheat oven to 220 °C and sizzle roast until skin starts to blister....

Up to 2kg – 20mins :: Over 2kg – 30mins :: Over 3kg – 40mins

9. Baste skin with pan juices and return to 160 °C oven for the remainder of the cooking time or until internal meat temperature is 70 °C.
10. Remove from oven and rest for 30 minutes.

CARVE, SERVE AND ENJOY WITH HOT ROASTED VEGIES AND A GLASS OF WINE!