

Crispy Rolled Pork Leg with Spiced Plum Jam



“Recipe Supplied by Australian Pork” and for more recipes visit Australianpork.com.au

Ingredients

2.5kg Boned Rolled Leg of Pork (see tip in 'General Information' tab)

1 Tablespoon Olive Oil

1 Tablespoon Sea Salt Flakes

Spice Plum Jam

1 Tablespoon Olive Oil

1 Small Brown Onion, finely diced

1 Tablespoon Grated Fresh Ginger

2 Garlic Cloves, crushed

825g Can Red Plums, drained

1 Cup Brown Sugar

2 Tablespoon Red Wine Vinegar

2 Star Anise

2 Cinnamon Sticks

4 Cardamom Pods, bruised

Method:

1. Heat oven to 240°C/220°C fan forced. Place pork into a roasting pan lined with baking paper. Rub pork rind with oil and then with salt. Roast for 35-40 minutes or until crackling is crisp.
2. Reduce oven to 160°C/140°C fan-forced and cook pork for 1 hour 45 minutes or until just cooked through. Remove from oven and rest pork for 10 minutes.
3. Meanwhile, to make spice plum sauce, heat oil in a medium saucepan over medium heat. Add onion and cook for 3-4 minutes or until softened.
4. Add ginger, garlic, plums, sugar and vinegar and stir until sugar dissolves and mixture comes to the boil. Add star anise, cinnamon sticks and cardamom pods. Simmer, stirring occasionally, for 25 minutes or until a thick and jam-like. Transfer to a bowl and cool.
5. Serve pork with the spiced plum jam.