

Walnut Encrusted Pork Roast



Jazz up your dinner with this quick and easy twist that is sure to be a hit with the entire family. Combine it with our yummy sauce to take it to the next level.

Ingredients

- 2 kg pork leg, bone in
- 1 tablespoon olive oil
- 1/2 cup finely chopped walnuts
- 1 tablespoon snipped fresh rosemary

Method:

1. Preheat your oven to 180C.
2. Remove the rind of your pork and gently place it on a rack in a shallow baking pan.
3. Combine walnuts and rosemary; press them over top and sides of your roast.
4. Finish with a generous sprinkle of sea salt and cracked pepper.
5. Roast for 1½ hours or until juices run clear.