

Air Fryer Pork Loin



A succulent pork recipe with crispy golden crackling. A must try!

Ingredients

1-1.3 kg rolled pork loin

Salt

Olive oil

Method:

1. Score the skin of the pork belly with a sharp knife, ensuring not to cut into the meat. Salt generously, and place on a wire rack uncovered in the fridge for 2 hours or preferably overnight.
2. Rub off excess salt and moisture off the prepared pork with a paper towel.
3. Drizzle olive oil on the pork and rub all over.
4. Preheat the airfryer at 200°C for 3 minutes, then place the pork skin side up in the basket. Cook at 200°C for 15 minutes until you get an even golden crackle, then lower to 160°C and cook for a further 45 minutes.