Roast Pork Loin with Apples and Onion Gravy

Ingredients

3 kg scored boneless rolled pork loin

3 onions, halved

500 mL chicken stock

1 tbsp butter, softened

1 tbsp flour

3 tbsp olive oil

Method:

1. Preheat the oven to 230C, fan forced.
2. Remove the pork from the fridge an hour before cooking to bring the meat up to room temperature, to ensure an even cook. Wipe off any excess moisture on the surface of the skin, add more salt and drizzle oil all over the pork.
3. Lay the half onions, flat side down, on a roasting tray and place the pork on top. Roast at 230C for 35 minutes, flipping the tray over for an even crackling. When the skin has crackled, bring

the oven temperature down to 160C fan forced and let it cook for a further 50-60 minutes or until the internal temperature reaches 65C.

4. Meanwhile in a separate tray, place apples, drizzled with olive oil and seasoned lightly in the oven for 30 -35 minutes or until apples are tender.
5. Remove pork from the oven and let it rest for 15-20 minutes.
6. To make a gravy, scrap the pan juices along with the onions into a saucepan. Add the chicken stock and bring to a simmer. Cook until the onions are soft and falling apart and the liquid has reduced. Place the onion stock into a food processor and blitz until smooth.