

## **Easingwold Rump of Pork**

redcurrant compote, crackling, rosemary roast potatoes

Serves 4

### Ingredients:

4 rump of pork

2 punnets of redcurrants

100 g sugar

1 teaspoon of clear honey

1 Bramley cooking apple (peeled and diced)

10ml brandy

50 g butter

500 g crackling (you can buy this from most good butchers)

400 g new potatoes

1 spring rosemary

Salt / pepper/ cooking oil

½ litre reduced beef jus

300 g blanched green beans (remember to place the green beans in iced water when coming out of the boiling water to fix the colour)

### To make the compote:

Melt the butter in a saucepan and heat gently, place the Bramley apple in the pan and cook on high heat for 5 minutes while stirring constantly (the hot butter will evaporate the excess of water from the apple and will allow you to get the right consistency).

Add the brandy and flambé the apples by igniting the alcohol with a long match (please be very careful!)

Reduce the heat and add the sugar and honey to the apples (the sugar will help the cooking process), cover the apples and cook for 10 minutes on low heat and stir occasionally to avoid burning.

Remove the lid and cook for another 10 to 15 minutes until the compote is thick.

Add the redcurrants and cook for another 5 minutes.

Leave to cool.

### To make the crackling:

Preheat your oven at 220°C/gas mark 7

Slice the crackling into strips of about ½ cm thick.

Place on a baking tray and sprinkle generously with salt.

Place another baking tray on top and bake for 25 minutes

Check if the crackling is golden brown and crispy, if not replace in the oven for another 5 minutes.

Allow to cool.

To make the potatoes:

Bring a pan of salted water to the boil.

Cook the new potatoes for 10 minutes.

Remove from boiling water.

Slice the potatoes into halves and place in a baking tray with a bit of oil to avoid sticking, season with salt and pepper according to your own taste.

Chop the rosemary and mix with the potatoes

Place in the oven and roast for 10 minutes until golden brown.

To cook the pork:

Heat a frying pan with a bit of oil and a bit of butter, seal the pork rumps well on all sides and place in the oven to cook for 15 minutes, remove from the oven and leave to rest.

Reheat the potatoes in the oven until hot

Pan fry the green beans in a bit of butter and season to taste.

Heat the sauce to the desired temperature.

To assemble the dish:

On a white main course plate:

Place a portion of potatoes on the plate; and a portion of green beans next to the potatoes.

Carve the pork rump into slices (if the meat is too pink for you then put back in the oven for 5 minutes) and fan the slices over the green beans.

Pour the sauce over the meat and finish with crackling and a spoon of redcurrant compote.

Enjoy!!!