



CRACKLED BONELESS PORK ROAST WITH CRUNCHY PARMESAN & SAGE POTATOES

Recipe supplied by Australian Pork.



EASY



15 MINS



2 HOURS



8 SERVES

Ingredients

- 2.5kg Boneless Pork Shoulder Roast, rind on and scored
- 2 Tablespoons Olive Oil
- 1 Tablespoon Sea Salt Flakes
- At disgression Store-bought Honey & Mustard Finishing Sauce or Chicken Gravy, heated, to serve
- 2 x 500g Bags Microwavable Baby White Potatoes
- 3/4 Cup Finely Grated Parmesan
- 80g Butter, melted
- 1/4 Cup Sage Leaves

Instructions

1. Preheat oven to 240°C/220°C fan-forced. Rub the pork rind with oil then salt. Place pork into a shallow baking pan lined with baking paper. Roast for 40 minutes or until golden and a crackling forms.
2. Reduce heat to 180°C/160°C fan-forced and roast for 1 hour and 20 minutes or until 65°C when tested in the thickest part with a meat thermometer. Remove pork from the oven. Cover with foil and rest for 10 minutes.
3. Meanwhile, to make crunchy parmesan and sage potatoes, pierce the bag and microwave potatoes, one bag at a time, on high for 7 minutes each. Stand for 10 minutes to cool slightly. Drain and set aside to dry.
4. Sprinkle parmesan onto a large baking tray lined with baking paper. Drizzle with melted butter. Sprinkle with sage leaves. Using a potato masher, "squash" potatoes to about 2cm thick. Place potatoes onto cheese mixture. Place potatoes in the oven, in the last 35 minutes of cooking pork. Turn potatoes in the last 10 minutes of cooking.
5. Serve pork with potatoes and sauce or gravy.