

# Slow-roasted acorn-fed pork shoulder with Honey buttered apples and pears.....

Only the very best acorn-fed pork shoulder from The Poolroom - Oak Valley Estates will be good enough for our early Christmas dinner with Friends .....



Ingredients for the slow-roasted pork shoulder	Ingredients for the lemon salt rub
<i>+/- 3kg good quality pork shoulder with skin</i>	<i>1/3 cup sea salt</i>
<i>Sea salt, and olive oil</i>	<i>2 tablespoons grated lemon rind</i>
<i>500ml water</i>	<i>1/3 cup green peppercorns</i>
<i>Some rosemary, sage, and 8 bay leaves</i>	<i>1 tablespoon olive oil</i>
For the brine	For the honey and buttered apples and pears
<i>1/4 cup sea salt</i>	<i>6 apples and 4 pears, peeled and cored</i>
<i>3/4 cup castor sugar</i>	<i>1.5 - 2 tablespoons of butter</i>
<i>2.5 litres water</i>	<i>a good squirt of honey</i>
<i>6 bay leaves, some rosemary, handful of sage</i>	
<i>1 whole head of garlic and 1/4 cup green peppercorns</i>	

## THE DAY BEFORE

Make the brine, by adding the salt, sugar and water to a saucepan, slowly simmer to dissolve the sugar. Remove from the heat and add the liquid to a large plastic bowl that can fit the shoulder. Add the bay leaves, rosemary, sage, whole garlic and peppercorns. Let it cool down. Prick the pork shoulder with a skewer. Dry the skin and score at 1cm intervals using a small sharp knife or ask your butcher to do it for you. Rub the skin generously with sea salt. Place the shoulder in the cooled brine and refrigerate overnight until needed. For +/- 24 hours.

## 4 Hours before serving

Preheat the oven to 220 degrees. Remove the shoulder from the fridge and discard the brine. Pat DRY with paper toweling.

## Make the lemon salt and roasting process

Make the lemon salt rub by grinding together the salt, grated lemon rind and peppercorns, all the olive oil.

Rub the lemon salt into the shoulder and work it into the scored skin with your fingers.

Line a roasting pan with foil, and add the 500ml's of water, rosemary, sage and bay leaves.

Place the shoulder skin side up in the water mixture, the water should be +/- 3-4 cm's high.

Roast for 40 minutes on 220 degrees, reduce the temperature to 150 degrees and cover the shoulder tightly with more foil. Roast for a further 3 hours 30 minutes at 150 degrees.

Uncover the pork and increase the temperature to 200 degrees to crisp the skin for about 30 minutes until golden brown and crisp.

Remove from the oven and allow to rest for 15 minutes.

Remove the skin and cut the skin into small pieces to serve with the sliced pork.

## For the Honey buttered apples and pears..

Blanch the peeled and cored apples and pears in a bit of water for about 5 - 10 minutes.

Remove from the heat and drain, the fruit still needs to be firm but semi cooked.

Add to a frying pan and add a +/- 1.5 tablespoon of butter and a big squirt of honey.

Fry on a high heat until golden brown...

Thanks to Shannon for introducing me to this lovely adapted Donna Hay Slow-roasted pork shoulder recipe, and for sharing her very own honey and buttered apple and pear recipe with me..... And a BIG thanks to Oak Valley and Nicole Precoudis for supplying us with lovely acorn-fed pork right on our doorstep!

Recipe card from the kitchen of



hanliegreen.com