

**B**

# ROLLED PORK LOIN

## WEIGHT GUIDE & COOKING TIPS

WEIGHT	NO. OF SERVES	COOKING TIME
3 kg	4-6	1 <sup>1</sup> / <sub>2</sub> - 2 Hours
6 kg	8-10	2 <sup>1</sup> / <sub>2</sub> - 3 Hours

### COOKING TIPS

**STEP1** Remove from the fridge and bring to room temperature. Preheat oven to 220 degrees Celsius. Place an oven shelf in the middle position of the oven.

**STEP2** Once the pork roll is at room temperature, pat the skin dry with paper towel. Rub a generous amount of olive oil all over the skin. Season with our Boatshed Kosher salt flakes.

**STEP3** Cook for twenty minutes at 220 degrees Celsius. Reduce the heat to 180 degrees Celsius. Cook a 3 kg pork roll for an hour and a half. Cook a 6 kg pork roll for two hours.

**STEP4** Remove from the oven and rest for 15 minutes before carving. To test if cooked, pierce with a skewer. If the juices run clear, it is ready. Transfer to a carving tray and cover loosely with foil.

