

**Miele**



# Roast pork loin with apple sauce

By Miele

**10 minutes, plus drying time**

Preparation time

**1 hour 30 minutes**

Cooking time

**8-12 servings**

Serves

## INGREDIENTS

### Roast pork loin

2 kg pork loin

2 tbsp olive oil

2 tbsp salt flakes

### Apple sauce

4 granny smith apples

1 tsp Chinese 5 spice

2 tbsp butter

Pinch of salt flakes

### Miele accessories

Grilling and roasting insert

Universal tray

Unperforated steam container

## METHOD

### Roast pork loin

1. Remove all packaging from the pork and pat dry with paper towel. Place in the fridge uncovered for at least 24 hours to allow the skin to dry out.
2. Preheat oven on Moisture Plus at 250°C with 1 manual burst of steam.
3. Using your hands, rub the oil and salt into the pork.

Place the pork on a grilling and roasting insert on a universal tray and insert the food probe into the thickest part of the meat, making sure the food probe is fully inserted.

4. Place the pork into the oven on shelf position 2. Select a core temperature of 60°C, releasing the burst of steam immediately. Set the minute minder for 30 minutes.
5. Once the minute minder has sounded, reduce the temperature to 160°C and continue to cook until the core temperature is reached.
6. Once the pork is cooked, remove from the oven and allow to rest for at least 20 minutes before serving.

### Apple sauce

1. Peel, core and dice the apples.
2. Place the apples into an unperforated steam container with the Chinese 5 spice, butter and salt.
3. Place into the steam oven and Steam at 100°C for 15 minutes, or until the apple is completely soft.
4. Process the apple with a stick blender, until you have reached the desired consistency, transfer the contents into a bowl and keep to the side until ready to serve.

### To serve

1. Carve the pork with a serrated knife to enable easier slicing through the crackle. Place pork on a large platter and serve with the apple sauce.

### Hints and tips

- When purchasing pork, try to purchase a piece that is not stored in plastic packaging, as this will have a drier skin, which will result in a crispier crackle.
- If pork has been in plastic packaging for too long, it can be nearly impossible to generate a good crackle. Allowing the skin to dry out in the fridge for a day or two prior to roasting is a crucial step. The pork can be left up to 3 days uncovered, the longer it is left, the better the crackle will be.