



Recipe by Justin North, Bécasse

SALTED POT ROAST PORK SHOULDER

4 main course portions

INGREDIENTS

2 tbsp SAXA rock sea salt
2 star anise, broken
1 tsp five spice powder
2 tbsp honey
1 orange, juice and zest
1 lemon, juice and zest
1 tsp sesame oil
1kg boneless pork shoulder
2 cups brown beef stock

DIRECTIONS

Combine all ingredients except the oil, stock and pork in a saucepan. Place over a gentle heat and warm, mixing well. Once combined, remove from the heat.

Heat a fry pan over a high heat with the sesame oil, add the pork and cook for a couple of minutes until brown all over.

Remove from the heat and rub the salt mix all over the pork. Leave to marinate for 30 minutes.

Meanwhile pre-heat oven to 140°C.

Place the marinated pork and hot stock into a braising pan. Place into the oven with a lid for 90 minutes, then remove the lid and continue cooking for another 90 minutes, basting the juices over the pork to glaze every 15 minutes.

Once the pork is cooked, moist, glazed and tender, remove from the oven. Carve into 4 chunks and serve on warm plates with the cooking juices, creamed potato and lightly dressed endive salad.



Justin North
SAXA AMBASSADOR