



# Roasted Pork Loin with Apples

## 青蘋果烤豬排

Serves 6 六人份量

### INGREDIENTS 配料



Boned Loin of Pork with Skin On 豬排(連皮帶骨)	1.7kg 公斤
Olive Oil 橄欖油	1 tablespoon湯匙
Hickory Smoked Sea Salt 山胡桃木煙燻海鹽	2 teaspoons茶匙
Fresh Ground Pepper 新鮮黑胡椒	a little適量
Shallots Peeled 大蔥去皮	6 pieces個
Granny Smith Apples 澳洲青蘋果	3 pieces個
Rosemary 迷迭香	2-3 sprigs枝



## METHOD

烹調方法

great  
Exclusive  
獨家發售



Australian  
Pork Loin  
澳洲豬排

Cut the apples into slices.  
青蘋果切片。

1



Preheat the oven to 160°C. Score pork skin by a sharp knife, in vertical line about 1cm width apart.  
把焗爐預熱至160度。用刀在豬皮上每隔1厘米劃一刀。

2



Transfer pork to casserole, add apples, shallots and rosemary sprigs. Roast it for 30 minutes.  
把豬肉與青蘋果，大蔥和迷迭香放入焗爐，烤焗30分鐘。

4



Rub olive oil and sea salt all over the skin. Sprinkle it with black pepper.  
用橄欖油和海鹽均勻搽在豬皮上，灑上黑胡椒調味。

3



Increase the oven temperature to 210°C and roast 15 minutes longer.  
把焗爐溫度提升至210度，再烤焗15分鐘。

5



6

Remove the string from pork. Serve pork, sliced with apples.  
移除繩子，把豬肉切片後，與青蘋果一同享用。



AUSTRALIA

