

## Roast Pork with Orange

(Serves 6)

Burwash Manor produces a limited amount of superior organic pork from its own rare breed Essex Saddleback pigs. The animals spend their days rooting around in the muddy fields around Burwash Manor Farm and the resulting meat is outstanding. Check with The Larder for availability, as it tends to sell out as quickly as it comes in.

1. Pre-heat the oven to 180°C/gas mark 4.
2. Melt the butter in a pan; add the strained orange juice and zest, garlic, chilli flakes and thyme leaves. Season well with salt and pepper.
3. Rub the meat all over with pepper and a little salt then place in a small roasting tin.
4. Pour in the liquid and roast, basting from time to time, for about 1 ½ hours.
5. Serve with mixed oven roasted organic root vegetables from The Larder.

Recipe provided by [www.cambridgecookeryschool.com](http://www.cambridgecookeryschool.com)

### INGREDIENTS

- 50g/2 oz unsalted butter
- The juice from 3 large oranges,  
grated zest from 1
- 1 garlic clove, chopped
- Pinch of dried chilli flakes
- 5-6 sprigs fresh thyme
- Maldon sea salt
- Freshly ground black pepper
- 1kg/2 lb 4 oz Burwash Manor  
boned loin of pork