

Pork with Cinnamon, Chestnuts and Ginger

(Serves 6)

Chestnuts are a staple festive ingredient on the Continent. Here they give sweetness and depth to a delicious casserole that will fill the house with the scent of Christmas. Use the Larder's free-range Essex Saddleback bacon for best result.

1. Cut the pork into bite-size pieces. Spread out on a large tray, season with pepper, cinnamon, cloves and thyme leaves and dust with flour.
2. Heat the olive oil in a heavy cast-iron pan or casserole dish and fry the bacon over a medium heat until crisp.
3. Reduce the heat a little and add the onion and garlic and cook until translucent. Remove with a slotted spoon.
4. Turn up the heat; add the pork and season with salt. Brown all around.
5. Add the wine, stock, Worcester sauce, sugar, ginger and orange peel. Use a wooden spoon to scrape up any browned bits.
6. Return the bacon/onion mixture. Reduce the heat, cover and simmer for 1 ½ hour over a very low heat or slow cook in a low/medium oven.
7. Add the chestnuts and cook for a further 15 minutes.
8. Serve with buttery mash.

Recipe provided by www.cambridgecookeryschool.com

INGREDIENTS

- 1.2-1.3 kg boneless free-range pork roast or shoulder
- Plain flour for dusting
- 1 tablespoon each of ground cinnamon and fresh thyme leaves
- 1/2 teaspoon each of ground cloves and ground black pepper
- 2 tablespoons Clearspring Organic Sunflower oil from The Larder
- 1 large onion, peeled and chopped
- 2 garlic cloves, chopped
- 1 teaspoon Maldon sea salt
- 1 thumb-sized piece of fresh root ginger peeled and grated
- 5-6 rashers of Burwash Manor's smoked bacon cut into strips
- 150ml/5 fl oz dry white wine
- 300ml/10 fl oz beef or chicken stock
- 1 tablespoon Worcester sauce
- 1 tablespoon of light muscovado sugar
- 1 orange; thoroughly washed and peel cut into strips
- 2 jars of Sierra Rica cooked organic chestnuts from The Larder (2 x 200g)