



Orange & Bay Roast Pork Recipe



Recipe created by **Genevieve Taylor** Food Writer, Food Stylist & Napoleon Ambassador

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ORANGE AND BAY ROTISSERIE CRACKLING PORK WITH HERBY POTATO WEDGES



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WHAT YOU NEED - SERVES 6

for the pork:

2.5kg rolled loin of pork

Salt and freshly ground black pepper

1 large orange, sliced

10-14 bay leaves

4 cloves of garlic, thinly sliced

for the potatoes:

1.2 kg potatoes, cut into thick wedges (skin on)

3 red onions, cut into wedges through the root

4-5 tbsp olive oil

A few sprigs rosemary

Salt and freshly ground black pepper

WHAT TO DO: IN THE KITCHEN

1. Slice into the pork joint at 2cm intervals, cutting almost all the way though but not quite (so it looks like a garlic baguette!!). Season each slice with a little salt and pepper, add a slice of orange, a few bay leaves and some slices of garlic and then press it back together.
2. Take 4-6 long metal skewers and insert them through the joint from one end to the other, spacing them out evenly close to the outside edge to hold the joint firmly in place. (Avoid the middle as this is where the rotisserie spike will go).
3. At this point you can wrap and chill the joint for up to 24 hours if you like.

WHAT TO DO: AT THE BARBECUE

1. When you are ready to cook, insert the rotisserie spike through the centre of the joint to allow it to turn evenly. Secure with the forks and place onto the barbecue.. Remove the cooking grates that sit under the pork, and set a large roasting tin directly underneath to catch the juices, making sure the pork can turn freely past the tin - you may need to adjust its position slightly at this stage.
2. Turn the rotisserie burner on high and start the motor. The pork will take about 2 to 2 ½ hours to cook - towards the end, test the internal temperature with a meat probe - it should reach 75°C.
3. Once the pork has had 30 minutes, begin the potatoes. Light the burners at either end of the barbecue, and set them to medium. Tip the potatoes and onions into the roasting tin underneath the joint, and add a generous glug of olive oil. Add the rosemary and season with salt and pepper, stirring to coat.
4. Close the lid of the barbecue to create a warm oven-like heat. Providing the burners are not set too high, the potatoes should be ready about the same time as the pork. Stir every 20 minutes or so to ensure even cooking - those closest to the rotisserie burner will colour quicker, so make sure they get mixed to avoid over cooking.
5. Once the meat and potatoes are both cooked, carefully remove the rotisserie spike and slide the pork onto a serving plate, and then spoon the potatoes around the outside.