

# Roast Pork on the bone with seared apples and blue cheese dressing

## INGREDIENTS

Serves 6

1 x 7 rib loin of pork, the skin scored by your butcher for good crackling

Sea salt

Rosemary

### For the apples:

3-4 apples

Butter

2 tsp. Dijon mustard

2 tbsp. lemon juice

50g/2 oz Cashel Blue cheese (or similar)

125ml/4 oz olive oil

Freshly ground black pepper

Water cress or lamb's leaves to garnish



## Method

- Preheat the oven to 220C/425F/Gas 7.
- Rub plenty of sea salt into the crackling.
- Place the pork on a rack over a large roasting tin. Roast for 1 hour and then allow to rest for at least ten minutes once it comes out of the oven before slicing.
- Peel and core the apples. Melt a little butter and fry the apples gently until tender but not too soft.
- To make the blue cheese dressing, stir together the mustard and lemon juice. Crumble the cheese into the bowl and whisk until smooth. Whisk in the oil and season to taste.
- Serve the pork in slices with apples and drizzle the dressing over the apples. Serve with watercress and juices from the roasting tin.