



Orange glazed pork loin

ingredients

1.4 kg boneless pork loin joint
 300 g shallots, peeled
 3 tbsp thick cut marmalade
 125 g breadcrumbs
 1/2 onion, finely chopped
 zest and juice of 1 orange
 1 tbs (15 g) 1/2 oz butter, melted
 1 medium size egg, beaten
 salt and freshly ground black pepper
 284 ml tub fresh chicken stock
 1/2 onion, finely chopped
 zest and juice of 2 oranges
 sprig of rosemary
 2/3 cup (150 ml) 1/4 pt sherry or Madeira
 2 tbsp redcurrant jelly
 1 tsp cornflour



La Gioiosa, Pinot Grigio 1999
 From the Veneto in northern Italy, a really nice Pinot Grigio with a crisp, inviting nose of ripe apricot fruit, lemony citrus and a nutty, almondy note. The palate is medium-bodied with fresh, juicy apple and peach fruit even hints of tropical pineapple and guava. If you're used to non-descript Pinots Grigio, this could be a bit of an eye-opener.

If you have a recipe that you want to share, sent to *Lorn Larder*, Lorn Life, PO Box 1, Oban PA34 4HB or email to: lornlife@obantimes.co.uk

Preheat the oven to 190°C (375°F) gas mark 5. Place the pork in a roasting tin and cook in



the oven for two hours 10 minutes. One hour into the cooking time add the shallots to the roasting tin, turning them in the juices to coat.

Make the stuffing by combining the ingredients in a small bowl. Lightly oil a small shallow ovenproof dish and fill with the stuffing. Cook in the oven for one hour until golden and crispy.

Make the jus by pouring the stock into a small saucepan, adding the onion, zest and juice of the oranges, rosemary and the sherry or Madeira and bring to the boil. Reduce the heat and simmer until the liquid is reduced by half. To thicken, mix one tablespoon of water to the cornflour along with two spoons of the reduced jus then return it to the sauce and bring to the boil, stirring continually.

30 minutes before the end of cooking, spread the marmalade over the top of the pork and return to the oven.

Serve the pork with the roasted shallots, stuffing and jus, garnished with roasted orange wedges and rosemary. Roasted potatoes and fresh vegetables make an ideal accompaniment.

To make roasted orange wedges, cut an orange into eight wedges and add to the roasting tin 30 minutes before the end of cooking, turning them to coat them in meat juices. Serves: 6