

Description

Shoulder of Pork with Sausage, Plums and Rosemary

Rolled Shoulder of Pork stuffed with Pork Sausage, Plums and Rosemary.

Serves: Allow 100-175g (4-6oz) raw meat per person for boneless joints.

Takes: 30 mins per 450g/½kg (1lb) plus 30 mins (for medium cook)

You Need

Boned and rolled pork shoulder, collar or leg joint
Oil
Salt

Stuffing Ingredients:

225g (8oz) Premium 'butchers' style herby pork sausages
2 Fresh ripe plums, stoned and roughly sliced
3 Large sprigs fresh rosemary
String for tying

Makes sufficient stuffing for a 1.35kg (3lb) joint

Preheat oven to Gas 4-5, 180°C, 350°F.



Method

Take a boned and rolled joint.

Make the Stuffing: Slit the sausage skins and remove the sausage meat –

discard the skins. Mix together sausage meat and plum slices. Cut the strings

from the joint and open up flat on a board. Place the rosemary sprigs onto

the meat and top with the stuffing, roll up the joint and secure with string

in 3-4 places.

Weigh the stuffed joint and calculate the cooking time.

Dry the rind and score deeply with a sharp knife. Rub the joint with a little oil and sprinkle with salt.

Place on a rack in a roasting tin and open roast in preheated oven for calculated cooking time.

When cooked, allow to stand for 10 minutes before carving.

Serve with seasonal roasted vegetables.