

## **ROLLED SHOULDER OF PORK STUFFED WITH PORK SAUSAGE, APPLE AND SAGE**

### **From Love Pork**

Serves 4

Cooking Time 120 mins

### ***What are the ingredients?...***

- Boned and rolled shoulder of Buttercross Farm pork
- Oil
- Salt
- Stuffing:
  - 450g (1lb) Buttercross Farm Pork sausages
  - 1 Eating apple, cored and cut into chunks
  - Handful fresh sage leaves
  - String for tying

### ***How do I make it?...***

- Preheat oven to Gas 4-5, 180°C, 350°F.
- Allow 100-175g (4-6oz) raw meat per person for boneless joints.
- Preheat oven to Gas Mark 4-5, 180°C, 350°F.
- Take a boned and rolled shoulder joint.
- Make the Stuffing: Slit the sausage skins and remove the sausagemeat. Mix together sausagemeat and apple pieces. Cut the strings from the joint and open up on a board. Place the sage leaves 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 - 30 minutes per 450g/½kg (1lb) plus 30 minutes (medium).
- 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.

### ***Serving suggestion***

If you have any stuffing left over cut some onions in half horizontally, scoop out some of the layers and put a big spoonful into the onion shells. Cook with joint for the last 40-50 minutes.