

### **HOG ROAST BAPS (serves 4)**

- 1 x Butchers Market Pork Loin Cracking Joint
  - 1 x Pack Brioche Rolls
  - 4 tbsp Apple Sauce
  - 4 tbsp Mayonnaise (optional)
  - Watercress (optional)
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1. Defrost in a refrigerator overnight and once defrosted, remove from packaging, and drain before roasting.
  2. Pre-heat the oven: Fan 180°C / Gas 6. For conventional electric ovens adjust time and temperature to suit.
  3. Place the pork onto an oven tray near the middle of the oven for 1 hours 30-35 minutes.
  4. Once the pork is ready, allow to rest for 10 minutes and in the meantime prepare the brioche rolls.
  5. Take the brioche lid and, spoon on the mayonnaise and add the water cress (if desired) then on the brioche base, add the apple sauce.
  6. Carve the pork and crackling and place on to the buns.