



# ROAST PORK LOIN WITH ROASTED STONE FRUIT

SERVES 12

DIFFICULTY: MODERATE

PREP TIME: 20 MINS

COOK TIME: 3 HOURS

## FOR THE ROAST

22 lbs whole pork loin\*  
1 Cup olive oil  
1.5 oz sea salt  
crushed black pepper  
0.35 oz fresh rosemary, roughly torn  
0.18 oz fresh thyme, roughly torn  
0.18 oz fresh sage, roughly torn  
4.5 lbs mixed stone fruit (plums, nectarines, peaches)

## TIP

*\*When buying the pork loin ask your butcher to French trim it for you and to prepare it for roasting.*

## ROAST PORK LOIN

*Preheat the oven to 450 °F*

*Rub the pork loin with olive oil, sea salt and black pepper and place onto a roasting tray. Roughly break the herbs and scatter around and on top of the pork.*

*Roast the pork for 30 minutes. Remove from the oven and allow to rest for 30 minutes.*

*Reduce the oven heat to 280 °F.*

*Return the pork to the oven and cook to an internal temperature of 125 °F (it will take around 90 minutes to get there). Check with a meat thermometer.*

*Cut all of the stone fruits – some in half and some quartered depending on their size, keeping them more or less the same size.*

*About 30 minutes before the pork is done, scatter the stone fruit around the pork loin and continue cooking until it reaches the correct temperature.*

*Remove from the oven and allow the pork loin to rest for 30 minutes before serving.*

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RECIPE FROM CRUSHMAG-ONLINE.COM