



# Roast Loin of Pork

NIBBLEDISH CONTRIBUTOR

## Ingredients

**Serving: 6**

- 25 g butter
- 3 tbsp olive oil
- 1 fresh rosemary sprig
- 1 kg hind loin of pork, chined
- 175 ml dry white wine
- 4-5 tbsp hot milk
- salt and pepper
- boiled Tuscan or cannellini beans seasoned with extra-virgin olive oil and salt and pepper to serve (or any kind of vegetable sides of your choice)

## Instructions

**Utensils:** Saucepan, Oval roasting tin

- Preheat the oven to 180 c
  - Heat the butter, oil and rosemary in a saucepan
  - Add the pork and cook, turning frequently, for 5 - 10 minutes until browned all over
  - Add the wine and cook until it has evaporated, then season with salt and pepper
  - Transfer to an oval roasting tin then put in the oven and roast, turning occasionally and basting with hot milk, for 40 min - 1 hour or until cooked through
  - Remove the pork from the oven and leave to stand for 10 minutes, then carve,
-

---

serve with a side dish of vegetable