



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,
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serve with a side dish of vegetable