



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Slow Roast Pork by David Pengelly

### Ingredients

1.8kg (4 lbs.) leg or shoulder of pork  
1 Onion  
1 Lemon  
Sea salt

### For the Gravy

Flour  
Stock  
Seasoning

### Method

Peel the onion and lay slices into the base of your roasting tin, place the joint on top, cut the lemon in half and rub over the pork skin, sprinkle with salt.

### AGA

Hang the tin on the 2<sup>nd</sup> - 3<sup>rd</sup> set of runners in the roasting oven, cook for approximately 1 hour until a good crackling is formed, move the tin to the centre of the simmering oven for about 3 - 4 hours until the joint is cooked.

### Everhot

Roast the joint in the middle of the top oven (set at 235°C) for about 45 minutes then transfer to the lower oven (set at 110°C – 120°C) for 3 - 4 hours until the joint is cooked.

Move the joint to a warm plate to rest and make the gravy.

### Gravy

Take about 2 tbsp. of the fat from the dish and place into a saucepan. Put the pan onto the simmer plate and sprinkle 2 tbsp. of flour into the fat, blend well then whisk in stock to the consistency of your preference, season to taste.