

# Mansfield Park Perfect Roast Pork

Complete w Our Signature Crackling



8 servings ⌚ 2 Hours (plus overnight prep)

## INGREDIENTS

Mansfield Park boneless rolled  
shoulder OR leg roast.

2 tbs of cooking oil

1 tbs coarse sea salt (more to taste)



*Tip: We don't use a wire rack to roast our pork because we prefer the juices of the meat to absorb back into the pork while roasting for juicier, tender and flavourful meat.*

## DIRECTIONS

1. Take your roast out of the plastic wrapping, and thoroughly pat dry with a paper towel.
2. Leave the roast pork in the refrigerator UNCOVERED for at least 1 hour (the best crackling will happen when we leave overnight to completely dry out the rind).
3. Preheat oven to high.
4. Score the rind at  $\frac{1}{2}$  inch gaps. Be careful not to cut into the pork meat.
5. (Crackling) Rub the rind with at least 2 tbs of cooking oil, and one tbs of COARSE SEA SALT (more salt if you like it on the salty side). Rub it in really well. Season the meat (underside of the pork) with a pinch of salt and a little olive oil.
6. Cook roast at high heat for 45-50 minutes (this allows for the best crackle), then lower heat for an hour to cook the rest of the pork (or to your liking).
7. Turn the oven up again for an additional 10 minutes to get that Mansfield Park signature golden colour.
8. Let your roast rest for a good 10-15 minutes so all of those juices stay in the meat before carving (the crackle will not go soft while resting).
9. Pull off all of the crackling to get to the meat (I bet you have a nibble or two along the way).