

TASTES OF LIFE

Roast Pork with mustard crust

1 kg joint of pork, boned
salt
pepper
1 kg onions
2 cloves of garlic
3 tbsp Dijon mustard
2 tbsp sweet, coarse
grain mustard

Trim the meat and season with salt and pepper



Coarsely chop the onions and finely chop the garlic.

Mix the two types of mustard together and spread over the meat. Place the meat on a wire rack and insert the food probe into the centre. Place in the oven with the condensate tray underneath.

After the meat has been cooking for half an hour, put the onions and garlic in the condensate tray.

TASTES OF LIFE

Roast pork with a mustard crust

Setting: Combination mode

Stage 1:	100° C	95 % moisture	15 mins
Stage 2:	170-190° C	50 % moisture	30 mins
Stage 3:	130° C	20 % moisture	core temperature 80-90° C

Shelf level: 2

Tips:

Deglaze the condensate tray with water, stock and/or wine and purée the contents to make a sauce. Season with salt, pepper and cream.