

Stuffed collar of pork with mixed herbs

Preparation time: 45 minutes

Cooking time: 2 hours

Servings: 8

Ingredients:

2 kgs fresh boneless collar of pork

100g PRIME Sandwich ham

Sliced 100g PRIME Collar bacon

100g Edam cheese sliced

1 teaspoon chopped garlic

1 teaspoon fresh parsley

1 teaspoon mixed herbs

Pinch of black pepper

1 large onion chopped

½ cup red wine

1 tablespoon olive oil



Preparation:

Ask your butcher to split the boneless pork collar ‘butterfly’ style

Preheat oven to 275°C

Layer the sliced ham, bacon and cheese evenly on the meat

Season with garlic, parsley, herbs and pepper

Wrap this joint of pork tightly in aluminum foil & place in baking dish

Remove foil after 90 minutes

Cook onion in olive oil and add wine

Pour this mixture on to the pork joint

Cook for a further 30 minutes

Serving tips:

This joint of pork can be cooked a day in advance so as to allow for easier carving

Save the juices and use as gravy

Serve roast potatoes with fennel seed & freshly steamed carrots with the pork