

Roast Pork Loin stuffed with Prunes

One to try from the childhood archives of the excellent *monsieur* Raymond Blanc courtesy of his mother, Maman Blanc. I might even try this in my good ol' trusty Weber grill.

Planning

serves:	6
prep time:	6 hrs
cooking time:	2 hrs

Ingredients

24 Agen prunes, pitted
6 tbs brandy
1 - 1¼kg boneless pork loin
with rind
15g butter
1 tbs oil
1 large beef tomato, pricked
all around with a fork
200ml beef stock

Method

Soak the prunes in the brandy for 6 hours.

Preheat the oven to 180°C/gas 4. Open up the loin of pork, flatten it and trim off the rind to leave 3mm of fat. Lay the pork fat-side down, season it and place 8-10 soaked prunes along the centre. Roll the loin up and secure it with string/skewers.

In a suitable roasting tray, heat the butter and oil on medium heat until the butter foams. Lightly brown the pork loin. Add the tomato, cover all loosely with foil and cook in the oven for 1½ hours. Remove the tray from the oven, wrap the pork in foil and place it on a plate to rest for 30 minutes.

Remove all but 2 tbs oil from the tray. Put the tray on high heat and deglaze it with the stock bringing it to the boil. Add the remaining prunes and heat through. Adjust the seasoning.

Carve the pork remembering to add any juices released by it to the sauce.