



CIRCO THERM®  
80-90 MINUTES

## PORK WITH WILD BOAR STUFFING



SERVES 4 - 6

### INGREDIENTS

1 kg pork loin/centre cut joint, rind off.  
4 wild boar sausages  
1 eating apple, peeled and finely diced  
½ tsp dried sage  
2 large potatoes cut into 3 cm chunks  
2-4 carrots peeled and cut into chunks  
Small butternut squash peeled and cut into chunks  
2 red onions peeled and quartered  
4 - 6 whole cloves of garlic skin on  
2 lemons  
1 tbsp oil  
Herb rub  
2 cloves of garlic crushed  
2 tsps dried sage  
1 cm cube of ginger peeled and grated  
Zest from 2 lemons (above)  
1 tbsp olive oil

### PREPARATION

Skin the boar sausage and place sausage meat in bowl. Mix with diced apple, sage and salt and pepper. Cut a large slit in the centre of the pork and pack with boar stuffing.

Prepare vegetables and place in universal pan, toss in 1 tbsp of oil and a little salt and pepper. Remove zest from lemons into small bowl and mix with rub ingredients. Cut lemons in quarters and add to universal pan. Rub the herb mix all over the surface of the pork loin and sit on bed of vegetables.

Place into cold oven and cook on CircoTherm® with added steam as directed. Ensure pork reaches 80 °C cooking temperature or juices run completely clear before serving.

Remove lemons and serve drained vegetables. Use juices as the base for gravy, thicken with flour and stock.