

Ferraro's Cucina

Stuffed Pork Loin

Ingredients

- 1 kg **Pork loin**, skin scored
- 175g **Religieuse cheese**,
- 1/4 cup **Quince Paste**
- 2 **Sage Sprigs**
- 1 teaspoon **Olive Oil**
- 1 pinch **Salt and Pepper**
- 1 Head of **Garlic**, cut in half
- 1 **Thyme Sprig**
- 1/4 cup dry **Sherry or stock**

Preparation

- Preheat the oven to 425°F (220°C).
- Lay the loin on a chopping board and cut three-quarters of the way into the flesh lengthways from top to bottom. Open the cut and season with salt and pepper.
- Arrange the slices of cheese and quince along the center of the meat. Scatter the leaves of one sage on top. Roll the meat up and enclose with string - tie at 3 cm intervals.
- Place the thyme, sage, and garlic in a frying pan (oven proof). Lay the pork on top, and drizzle with oil, salt and pepper.
- Place into pre-heated oven for 20 mins, until crispy and brown, turn oven down to 350°F (180°C) a further 50mins until internal temperature is safe. Remove pork from pan and set aside to rest.
- Put pan back onto the stove and pour the sherry, bring to boil, lower the heat and squash garlic. Serve on roast after carving.

