

TIME: 2.5 hrs**SERVING:** 4 people**INGREDIENTS:**

1 piece blade of pork
800g waxy (salad variety)
potatoes
4 branches rosemary
1/2 pint of cider
4 tablespoons olive oil
2 generous knobs of butter
2 tablespoons full fat crème
fraiche
1 tablespoon wholegrain
mustard
Sea salt
Freshly-ground black pepper



Heat the oven to 180 gas mark 4. Peel the shallots, generously butter a large ceramic dish and place the rosemary in the bottom. Rub the pork all over with the oil, place on top, add the shallots around the meat, season well, pour in the cider and roast for two hours, adding the potatoes 30 minutes before the end of cooking and increasing the heat to 200C gas mark 6. Transfer the meat, shallots and potatoes to a warm serving dish, remove the rosemary, add a little more cider to the dish then stir in the crème fraiche and mustard, mix well and return to the oven for five minutes before serving with the meat and vegetables.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: