

INGREDIENTS:

1 pork tenderloin
900g coarse salt,
2 heaped tablespoons mixed
dried rosemary, oregano and
thyme
2 tablespoons granulated
sugar
1 heaped teaspoon coarsely
crushed black peppercorns.

TIME: 15 days**SERVING:** 6 people

Trim the ends of the meat and roll in the sugar. Place half the salt in a loaf tin, place the meat on top and cover with the remainder. Wrap a cloth around the tin and refrigerate for 24 hours. Remove the meat and rinse well under cold running water, dry thoroughly and roll in the pepper and herbs. Wrap tightly in a clean tea towel and place in the vegetable drawer of the fridge for 15 days, changing the tea towel if it appears too moist. Slice and serve as for salami

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: