

INGREDIENTS:

1 Kilo-sized piece of boned pork loin

170g button mushrooms

800g small, waxy potatoes (Charlotte or Ratte)

4 tablespoons Dijon mustard

Olive oil

300ml milk

2 large onions

100g smoked bacon lardons

Sea salt, freshly-ground black pepper

TIME: 3 Hours

SERVING: 4 people



Father.Jack from Coventry, UK, CC BY 2.0 <<https://creativecommons.org/licenses/by/2.0/>>, via Wikimedia Commons

Peel and slice the onions, place in the bottom of a roasting pan and pour in the milk. Rub the pork all over with the mustard and set on top of the onions. Halve the potatoes and place in a bowl. Add a good dash of olive oil and plenty of salt and pepper, turn well to coat then arrange around the pork. Roast for a quarter of an hour at 190C gas mark 5 then reduce the heat to 180C gas mark 4 and roast for a further hour, sautéing the chopped mushrooms and the lardons in a little olive oil and adding them to the pan for the last 20 minutes.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: