

Crispy outdoor reared Easingwold Pork with Pickering watercress and Celeriac remoulade.

The following recipe could be used as a starter, light lunch or tea time snack.

Serves 4

600 gm – 1 kg Easingwold outdoor reared pork loin (depending how hungry you are!) Ask your butcher to score the skin and then tie the loin back onto the bone for cooking - doing this means there is no direct heat on the pork meat and it becomes much more tender. Another tip – rub a little salt into the scored skin to make crispy crackling.

Cook this piece of pork for approximately 1 – 1½ hours at 180 °C

Remove from the oven and check it by piercing the meat with a thin knife. If the knife feels hot when you remove it and the juices are clear, the pork is ready to rest for 10 minutes.

Celeriac Remoulade

1 small celeriac

4 tablespoons of mayonnaise

2 tablespoons of wholegrain mustard

3 sprigs of chopped tarragon (washed leaves only)

Salt and pepper

Method

Peel the celeriac skin off with a small knife until the white shows through and all the skin is discarded. Wash the celeriac.

Next, using a cheese grater, grate the celeriac, add the mayonnaise, tarragon, mustard, salt and pepper, stir in and taste.

At this stage you may need more mayonnaise and mustard depending on the size of the celeriac.

Set the remoulade aside.

Pickering watercress

We buy a local watercress from spring water beds so it has great flavour. Just wash and allow to drain.

To assemble the dish

Place the remoulade in a flat circle on the plates and place the watercress neatly on top.

Using a carving knife cut the crispy pork into thin strands, place around the remoulade and serve.

Stephanie, Executive Head Chef says, “The watercress cuts through the pork and the celeriac adds a pleasant creamy taste to make a really tasty meal”.