

Roast pork with spicy red cabbage

Total time **110 mins** 20 mins preparation time 90 mins cooking time

INGREDIENTS

4 portion(s)

900 g	joint of pork loin, boned and rolled
	Sea salt
2 tbsp	olive oil
Red cabbage:	
450 g	red cabbage
1 tbsp	olive or sunflower oil
1	red onion, peeled and finely sliced
1 tsp	soft brown sugar
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
2 tsp	red wine vinegar
100 ml	vegetable or chicken stock
100 g	pitted prunes, roughly chopped

PREPARATION

Step 1

Preheat the oven to 190°C/Gas mark 5. Score the skin and rub with salt. Drizzle with oil and roast for 1½ hours or until cooked through.

Step 2

Meanwhile, shred the cabbage, discarding any tough stalks. Heat the oil in a large saucepan and soften the onion.

Step 3

Add the cabbage, sugar, soy sauce, vinegar and stock. Season, stir well then cover the pan and simmer for 30 minutes. Add the prunes and cook uncovered for 15 minutes or until the cabbage is tender and the stock evaporated.

Step 4

Transfer the joint to a carving dish. If necessary, cut the crackling from the meat and crisp in a hot oven or under the grill.

Step 5

Slice the pork into slices and serve with the red cabbage and the crackling broken into small pieces.