



**Pugh's suckling pig, creamed cabbage and new potato fondants
- and organic apple sauce made with
Weston's cider**

INGREDIENTS

1 boneless loin from a 10-12 week old suckling pig, about 3kg/6lb 8oz, flap removed and trimmed
48 new potatoes unpeeled, topped and tailed.
1 Savoy cabbage
300g pancetta or smoked pork belly
4 large carrots
1 celeriac
2 tablespoons olive oil
150g butter
500ml double cream
Sea salt and cracked black pepper
1 pint chicken stock
25g butter

Apple sauce:

450g/1lb Cox's apples
25g/1oz caster sugar
½ lemon, juice only
½ bottle Weston's organic cider
½ cinnamon stick or pinch of ground cinnamon (optional)
knob of unsalted butter (optional)

METHOD

Preheat the oven to 220°C/430°F/gas mark 7.

For piglet – Lightly salt the skin of the piglet rubbing well into the skin, place on tray and place in pre heated oven. After 30 mins reduce the temperature to 180oc

and cook for a further 40-50 mins, or until the juices run clear. By this time you should have perfect crackling. Remove from the oven and rest

For pork loin - drizzle with olive oil, sprinkle with fine salt and rub well into the skin. Transfer the tin to the oven and roast for 1-1 ½ hours or until the skin is crispy and the juice runs clear.

Cabbage

Peel and dice the carrot and celeriac. Quarter the cabbage, remove the outer leaves, cut out the core and shred the cabbage finely. Bring a large pan of water to the boil – and have a bowl of iced water ready. Blanch the carrot and celeriac in boiling salted water for 2 mins, remove with a slotted spoon and refresh in the iced water. Blanch the cabbage in the same way for 1 min, refresh and drain. Pour the cream into a large saucepan, bring to the boil, allow to bubble until reduced by half, then mix into the vegetables. Season to taste and cook out for 1-2 mins.

Fondant potato

Preheat the oven to 200°C/gas mark 6

Sit the potatoes in a small, buttered tray. Pour the stock $\frac{3}{4}$ up the sides of the potatoes. Brush the potatoes with butter and lightly season with salt. Bring the stock to simmer on top of the stove, and then transfer to the pre-heated oven for 30-40 mins. The potatoes will be absorbing the stock and, if it becomes dry, check the potatoes - they may be ready. If not just add a little more stock and continue to cook. In the last 10 mins brush the potatoes with butter for a nice golden colour.

Apple sauce

Peel, core and cut the apples into rough small dice. Place in a thick-based saucepan with all remaining ingredients. Cook, covered, on a medium to low heat with lid on top for about 15 minutes. Stir to ensure even cooking. Once cooked and tender, with some of the apple starting to purée, remove from the heat, discard the cinnamon stick (if using) and the apples can now be whisked to a sauce consistency. The more you whisk, the smoother the finish but leaving some texture in the apples keeps more of the natural taste. You can, of course, use a food processor or liquidiser for the ultimate smooth finish.