

Pork loin eye wrapped in pesto and marrow crust. Served with black pudding dauphinoise potatoes and buttered purple sprouting broccoli

Crust.

220g bread crumbs

50g pine nuts

large bunch of basil

50g parmesan

100ml olive oil

2 garlic cloves

150g beef marrow

Mix all the ingredients in a food processor apart from the breadcrumbs. In a bowl mix the breadcrumbs with the pesto mix. Between two sheets of grease proof roll out a rectangle shape ready to roll around your pork.

black pudding dauphinoise potatoes.

750g potatoes, peeled and placed in a bowl of cold water to prevent them from browning (Russet, King Edward, Maris Piper or Desiree)

300g black pudding

3 cloves garlic puréed or fine grated

500ml double cream

Sprig of thyme (leaves only)

salt and freshly ground black pepper

Using a mandolin slice the potatoes so they can be bent without snapping. Slice your black pudding and layer in an ovenproof dish with the potatoes creating four separate layers. Mix all the other ingredients and pour over the potatoes. Bake in a pre heated oven at 160oc for an hour to an hour and a half or until the potatoes are tender and golden on top.

Pork.

1kg of eye lion of pork

The day before roll the pork in cling film and leave in a fridge. This will help creat a perfect round shape your looking. When your ready place your pork at one end of your pest rectangle and using the grease proof roll the pork into the crust keeping it as tight as possible. Place on an oven tray with the crease at the bottom. And bake at 180oc for 1hour 20mins or until the pork is cooked through. Don't over Cook as the pork as it will become dry.

To serve

Slice the pork thick and arrange on the plate with the dauphinoise potatoes and the broccoli that's been blanches in lightly salted water and brush with clarified butter.

Spaghetti of vegetables
Dried apples