

Gill's Gourmet Gallery

Pork loin with feta & sun dried tomato

Method:

- Place the pork loin on a chopping board and slice down the middle using a sharp knife.
- Do not cut in half, but open the meat to form a pocket. Slice each side of the first cut and butterfly the meat.
- Now choose a filling:
Feta and sun dried tomatoes
or:
Sage and onion stuffing with applesauce
Brie and red currant jelly
Prunes with apricots
- Layer the filling within the pocket.
- Assemble the pork into a sausage and sew together with a large skewer or two.
- Place in a roasting tin.
- Spray with cooking oil and season.
- Roast in the oven at 180 C for 30 minutes or barbecue in foil.
- Cut into slices and serve with your favourite vegetables or salad.

