

Slow Roasted Pork Neck



Serving size: Serves 6

Cuisine type: Modern Australian

Cooking time: More than 1 hour

Course: Main

INGREDIENTS

2 tablespoons olive oil
2 teaspoons chopped sage
2 cloves garlic, chopped
1 tablespoon tomato paste
1kg piece pork neck
7 slices prosciutto
½ cup white wine
½ cup chicken stock

METHOD

Preheat oven to 130°C.

In a small bowl mix together oil, sage, garlic and tomato paste. With a knife, make small incisions into the pork. Rub in mixture, and season well.

Lay prosciutto on the chopping board. Place pork on top, and fold over so the pieces of prosciutto wrap around the pork. Tie and secure with kitchen string.

Heat a medium sized heavy based baking dish onto heat. Add pork and cook, turning, until browned. Add white wine and let sizzle. Add stock and cover tightly with foil.

Bake for 3 ½-4 hours or until tender, checking that liquid isn't evaporating too quickly

Serve with roasted parsnips and wilted spinach.