

## Spicy Roast Pork Recipe

**Ingredients:** Serves 4-5

1kg boneless leg of pork  
4 tablespoons white wine or cider vinegar  
1½ teaspoons salt  
1½ teaspoons cumin seeds  
1 teaspoon black peppercorns  
1-4 dried red chillies, chopped  
5cm piece of cinnamon stick, broken up  
6 cloves  
1 teaspoon ground turmeric  
1 whole bulb of garlic (12-14 cloves), crushed to a pulp or pureed  
5cm piece root ginger, finely grated  
1 glass dry white wine  
4 tablespoons sunflower or light olive oil  
2 large onions, finely sliced  
2-4 green chillies, seeded and cut into julienne strips  
flat bread, to serve

### **Method:**

Remove the trussing and the crackling from the joint. Score it on all sides with a sharp knife. Rub in the vinegar followed by the salt and set aside for 30 minutes. Place the cumin seeds, peppercorns, red chillies, cinnamon and cloves in a coffee or spice mill and grind until fine. Transfer it to a mixing bowl and add the turmeric, garlic and ginger. Add 3-4 tablespoons water to make a thick paste and rub it well into the pork. Cover and refrigerate overnight. Bring it to room temperature before cooking. Preheat the oven to 200°C. Place the marinated pork into a roasting tin and roast just above the center of the oven for 20 minutes. Reduce the temperature to 190°C. Spoon half the wine over the joint and cook for 15 minutes. Turn it over and spoon the remaining wine over and cook for 35-40 minutes, basting frequently with the pan juices. Transfer the joint to a lower shelf for the last 10-15 minutes. Remove the joint from the oven and set aside to cool. Do not wash the roasting tin. When the meat is cool enough to handle, slice it into thick strips. In a frying pan or sauté pan, heat the oil over a medium heat and fry the onions for 9-10 minutes until light brown, stirring regularly. Add the sliced meat and the chillies. Fry for 6-8 minutes until well browned. Add 150ml boiling water to the roasting tin and scrape off all the cooking residues. Strain the juice into the meat, cook for 1-2 minutes, remove from the heat and serve with flat bread of your choice.