

SLOW ROAST SHOULDER OF PORK WITH QUINCE

Serves 6

1.25 – 1.5 kg boned pork shoulder
2 large quinces
2 red onions, thickly sliced
4 cloves garlic, chopped
3 bay leaves
2 tbsp olive oil
30g caster sugar or 1 tbsp honey
30g muscovado sugar
2 tbsp white wine vinegar
100 ml white wine or cider
Salt and pepper
Pinch dried red chilli flakes

Preheat the oven to 180C/Gas 4

Make slashes in the skin of the pork and place in a roasting tin, skin side up

Peel, quarter and core the quinces then cut each quarter into 3. Spread the onions, garlic, quince, bay leaves and chilli around the pork.

Mix the sugars, vinegar, wine or cider, salt and black pepper and spoon over the pork and onions.

Cover with foil and cook in the centre of the oven for 1 hour – 45 mins on lowest runners in an Aga.

Remove foil, baste and return, uncovered, to the oven for another hour, basting occasionally. For Agas, transfer to simmering oven for 1 to 2 hours.

When pork is very tender and quinces are soft and buttery, remove from the oven and keep warm for 10 minutes to rest meat before carving.

Wine choice: Montepulciano d'Abruzzo