

Miele

Quince glaze pork neck

By Maggie Beer

15 minutes

Prep time

3 hours, 30 minutes

Cooking time

6-8 Servings

Serves



INGREDIENTS

- 2kg free-range pork neck, boneless, skinless with good amount of fat
- 4 fresh bay leaves, crushed
- 1 tablespoons sea salt
- 4 red onions, skin on, cut into wedges
- 1 bulb Australian garlic
- 200ml verjuice
- 1/3 cup quince glaze

METHOD

1. Pre-heat the oven on Fan Plus at 130°C.
2. Place the onions, garlic and verjuice into a medium Gourmet oven dish and place the pork neck on top of the onions.
3. Cover the pork neck with fresh bay leaves and a tablespoon of salt and place into the oven on shelf position 2 and change the setting to Combination Mode + Fan Plus + 130°C + 3 hours + 85% Moisture.
4. Remove the pork from the oven and change the setting to Fan Plus at 200°C. While the oven is heating, brush the pork with the quince glaze. Return the pork to the hot oven and cook for a further 7-10 minutes or until the piece of pork has a good burnish on top, this time will depend on your oven.
5. Remove from the oven and rest for 20 minutes in a warmer drawer on food setting 3, strain off the pan juices into a glass jug, then wait a couple of minutes for the fat to separate then remove and discard, reserving the juices.

To serve

Gently carve the pork and place onto a platter or plates and serve with onions, garlic and reserved pan juices.