



Loin of pork wrapped in Parma ham, served with apple Tatin, Colcannon potato cake and sage butter

The ingredients for this satisfying main course are available all the year round. Pork and apple are natural partners and readily available from local farms and orchards. There's an added French touch with the Tatin.

Cook potatoes slowly as if you were making mash, but add one parsnip to four potatoes. Mash with a little butter and cream.

In a separate pan sauté finely chopped curly kale and leeks plus a quarter clove of garlic. Add a little cream and heat until it sticks round the kale and leeks. Fold the vegetables into the mash.

Allow to cool and shape into cakes using a small round mould. Chill the potato cakes in the fridge. Finally fry in a hot pan with butter until golden on both sides. Transfer to the oven to warm right through.

The creamed leeks are topped and stripped of their outer leaves, then chopped finely. Sauté with a knob of butter. Add double cream and heat until it binds round the leeks.

Chop the sage finely and infuse into warm butter with salt and pepper. This is done away from the heat. No cooking is required, otherwise the flavour will be lost.

The recipe for apple Tatin is the same as for pear Tatin (page 49) except that a drop or two of balsamic vinegar is added to make the tart a little more savoury.

The loin is rolled in Parma ham, then wrapped in cling film and refrigerated overnight. Remove the cling and brown in a pan with a little oil over a high heat. Transfer to the oven for six to eight minutes at 180C (Mark 4). Test to ensure it is still slightly springy. Set aside to rest.

Carve the pork at a slanted angle and arrange the slices on top of a Colcannon cake. Dress with sage butter.

Recommended wine: Albarino, Pazo Senorans, 2003 (Spain)

Ingredients

Serves four

Pork loin - Four 200g portions

Parma ham - 8 thin slices

Sage butter

Sage - 1/2 bunch

Unsalted butter - 200g

Apple Tatin

Apples (Granny Smiths) - 3

Unsalted butter - 1 tbsp

Caster sugar - 100g

Balsamic vinegar - 20ml

Puff pastry - 200g

Colcannon potatoes

Potatoes - 6 large (waxy)

Parsnip - 1 large

Leek - 1 large

Curly kale - 1/2 head

Garlic - 1/4 clove

Unsalted butter - 2 tbsps

Creamed leeks

Leeks - 6 large

Double cream - 150 ml

Unsalted butter - 1 tbsp

