

Roasted Pork Loin with Chestnuts

Serves: Four

Ingredients

Red Pepper Paste

3 red bell peppers

3 cloves garlic

teaspoon of salt

black pepper

1kg pork loin

300g chestnuts peeled

300 g potatoes

300 sweet potatoes

300 g carrots

olive oil

large glass of white wine

3 cooking apples

Method

Red Pepper Paste

1. Quarter the peppers, lengthways, and grill skin side up until the skin starts to blister and blacken. While still very hot, throw the peppers into a plastic bag or box. This will help to steam off the skin. Once cooled, peel the peppers as much as possible.
2. Liquidise the peppers with the garlic, salt and black pepper.

Roast Pork

1. Chop the potatoes, sweet potatoes and carrots into thumb-sized chunks. Place into a roasting tin along with the pork loin and the chestnuts. Using your hands, baste everything with the pepper paste, and leave to sit in the fridge for at least 2 hours before cooking, longer if possible.
2. Pre-heat the oven to 200°C.
Throw a good glug of olive oil over everything and add a generous glass of white wine, and put in the oven. After 15 minutes, reduce the temperature to 180°C and leave to roast for a further 45 minutes to an hour, depending on the thickness of the meat.
3. Meanwhile, chop and cook the apples, adding a little sugar if the apples are very tart, but not to make it sweet.
4. Slice the loin into 1cm thick slices and serve.