

# **Newton Farm pulled pork in a bun with crackling**

## **Ingredients:**

1kg Newton Farm boneless rolled leg of pork (remove skin and use for crackling)

2 x Star anise

2 x Bay leaves

200ml good quality red wine

Generous pinch of coarse black pepper

Lavish amount of Maldon salt flakes

500ml water

1 x box Bohns Butt Massage

**Method:** Place all the ingredients in a large roasting tray, cover and slowly roast at 140°C for eight hours. Retain the liquid for the BBQ sauce

## **BBQ Sauce:**

Ingredients:

1 x bottle of Tip Tree tomato ketchup

100g dark brown sugar

Pork liquor

**Method:** Place all the ingredients into a saucepan, cover. Bring to the boil, then simmer for 10 minutes.

## **Apple Sauce:**

**Ingredients:**

4 x medium sized Bramley cooking apples

150g granulated sugar

200ml apple cider

**Method:** Place all the ingredient into a saucepan, cook until the apples are soft.

## **Crackling:**

Coat the pork skin from the leg of pork with coarse Maldon sea salt, massage the rapeseed oil and salt. Place on a lined baking tray (parchment paper) cook on 180°C – 200°C until nicely crackled.

Serve in a Bertinet Bakery brioche bun with winter slaw and green leaves (

Serves six)