



Christmas Pork loin

Ingredients

- 1½ tsp fennel seeds
- 3 sprigs fresh thyme
- 2 garlic cloves
- 2 tbsp rapeseed or olive oil
- 300g shallots
- About 1.8kg pork loin (skin removed, fat scored)
- 1 small celeriac, peeled, quartered, and cut into chunks
- 2 eating apples (such as Braeburn or Cox), peeled, cored, and cut into wedges
- 150ml white wine
- 250ml chicken or pork stock
- 1 tbsp honey
- 1 tbsp Dijon mustard

Instructions

Step 1:

Using a pestle and mortar, lightly crush the fennel seeds along with the thyme leaves and garlic cloves. Add 1 tablespoon of oil, plenty of salt and pepper, then bash everything into a rough paste. Rub this mixture all over the pork loin. Cover and refrigerate for up to 24 hours to let the flavors develop (or at least 2 hours if short on time).

Step 2:

Set your slow cooker to low. Pour boiling water over the shallots and let them sit for 2 minutes to soften the skins, then peel and trim off the roots. Heat the remaining oil in a large pan or casserole dish that can fit the pork. Brown the shallots for a few minutes, then transfer them to the slow cooker.

Add the celeriac and apples to the slow cooker, season generously, and give everything a good stir.

Step 3:

In the same pan, brown the pork loin on all sides, including the ends. Place the pork fat-side up on top of the vegetables and apples in the slow cooker, nestling it down slightly so the lid fits well.

Pour the white wine into the pan and simmer for a minute, scraping up any browned bits from the base. Add the stock, honey, and Dijon mustard, let it bubble for another minute, then pour this mixture over the pork in the slow cooker.

Cover and cook on low for 5 to 6 hours, depending on your slow cooker size. Halfway through, turn the pork and stir the vegetables gently.

Step 4:

Once cooked, remove the pork and wrap it loosely in foil. Let it rest for 10 minutes before carving.

Serve alongside the tender vegetables, with roast potatoes and steamed greens for a complete meal.