



Roast Pork Loin with a Pesto Filling

4 hours
Hands on

4-6
Portion(s)

1
Difficulty



Ingredients

- 2 kilos pork, loin
- 2 potatoes, medium, cut in half
- 2 tablespoon(s) sage, fresh, finely chopped
- 240 g white wine
- 2 tablespoon(s) rosemary, finely chopped
- 2 heads garlic
- 3 clove(s) of garlic
- 1 teaspoon(s) anise, seeds
- olive oil
- salt
- pepper

Διατροφικός πίνακας

Nutrition information per portion

| | | | |
|---------------------------|-----------------------|------------------------------|----------------------------|
| 810 Calories (kcal) | 53.0 Total Fat (g) | 18.0 Saturated Fat (g) | 14.0 Total Carbs (g) |
| 41% | 76% | 90% | 5% |
| 0.9 Sugars (g) | 68.0 Protein (g) | 1.5 Fibre (g) | 2.0 Sodium (g) |
| 1% | 136% | 6% | 33% |

Method

- Preheat oven to 160* C (320* F) Fan.
- Beat the sage, rosemary, 3 cloves of garlic, anise seeds, olive oil, 1 levelled tablespoon salt and 2 teaspoons pepper in a blender, until you create a paste. Add some more olive oil if necessary.
- Butterfly the pork loin, making it as thin as possible or ask your butcher to prepare it for you.
- Spread the aromatic paste onto the meat and roll. Tie it in place securely with some kitchen twine.
- In a small [baking pan](#), add the heads of garlic that are cut in half and the potatoes.
- Place the meat over them so that it doesn't touch the bottom of the pan. Lightly season it with salt and pepper and brush with some olive oil.
- Roast for 3-4 hours. Add the wine 30 minutes into roasting time and baste with its juices every 40 minutes. It will be ready when the meat is extremely soft.
- When ready, remove from oven and allow it to rest for at least 20 minutes before cutting it into slices.
- Serve with potatoes and spread the garlic over some bread.