



## ROAST STUFFED LOIN OF PORK WITH SAGE & PORT SOAKED FIGS

### INGREDIENTS

3kg Rib Loin Pork  
1 bunch Sage, chopped  
200g Butter  
1 jar [Port Soaked Figs](#)  
1 cup Rock Salt

### METHOD

- 1 Pre-heat oven to 220°C
- 2 Score skin of pork 1cm apart and rub in rock salt. Cut skin slightly apart from meat, mix butter and sage and rub into the meat under the skin.
- 3 Push figs along the meat and rub remaining butter all over meat. Fasten meat with string, cook for 1 hour and rest for 10 minutes.
- 4 Strain juices into saucepan with port liquid from figs, simmer and reduce, serve with port and roasted vegetables.