

Roasted Pork Scotch Fillet

With prune and apricot stuffing and Madeira sauce

Ingredients

2kg boneless pork scotch fillet
1 tbs olive oil
2 tsp fennel seeds
2 tsp sea salt flakes
6 green apples, halved
60ml maple syrup

Prune and apricot stuffing

1 tbs olive oil
1 brown onion, finely chopped
150ml chicken stock
200g day-old white bread, cut into 1 cm cubes, toasted
100g tinned apricots, drained, diced
50g dried apricots, diced
180g pitted prunes, coarsely chopped
75g pistachios, coarsely chopped
1 tbs chopped sage

Method

1. Preheat oven to 220°C.
2. To make the prune and apricot stuffing, heat the oil in a medium frying pan over medium heat. Add the onion and cook, stirring, for 5 minutes or until onion softens. Add the chicken stock and bring to the boil. Remove from heat, add the croutons and stir to combine. Cover and set aside for 5 minutes.
3. Add the prunes, apricots, pistachios and sage and toss to combine. Season with salt and pepper.
4. Lay the pork flat, skin-side up, on a clean work surface. Use a sharp knife to score the skin width ways at 1cm intervals, cutting deeply into fat layer. Turn pork and make a 5cm-deep cut under the eye of the meat, to create a cavity for the stuffing. Spoon the stuffing into the cavity. Roll the pork to enclose the stuffing and use kitchen string to tie at 2cm intervals to secure.
5. Place the pork in a large roasting pan. Drizzle with oil and sprinkle with fennel seeds and salt. Use your hands to rub spices and oil into the skin. Roast in oven for 30 minutes. Reduce temperature to 190°C and roast for a further 45 minutes.
6. Place the apples around the pork and drizzle with maple syrup. Roast for a further 15 minutes or until pork is cooked through and apples are tender. Remove from oven. Cover with foil and set aside for 15 minutes to rest. Place on a serving platter and cut into slices to serve.