

Pork with Honey, Mustard and Fresh Coriander

This is one of Guy's favourite recipes, and left in charge in the kitchen with a loin of pork, always the recipe he will turn to. We've enjoyed many celebration meals with this as the centre piece.

Recipe thanks to Simon Morris, from A celebration of Indian cooking

INGREDIENTS

Serves 6

- 4 tablespoon clear honey
- 4 tablespoon dijon mustard
- 3 tablespoon vegetable oil
- 10 twists of black pepper
- 3 lb (1.35kg) loin of pork boned and skinned
- 300ml chicken stock
- 240ml heavy whipping cream
- 1 tablespoon chopped fresh coriander leaves

INSTRUCTIONS

1. Preheat the oven to 200C/400F. Mix the honey, mustard, oil and black pepper in a small bowl to make a smooth sauce.
2. Cut two 14" long sheets of foil and lay one on top of the other. Place the pork on the foil and rub a generous tablespoonful of the honey sauce all over the meat. Then fold the foil around the pork and pinch the edges together to seal the meat in a neat parcel.
3. Place the pork parcel on a baking tray and cook in the preheated oven for 1 hour.
4. Pour the remaining sauce in a saucepan and bring to the boil. Reduce the heat, stir in the chicken stock and simmer gently for 30 minutes. This removes the bitterness from the mustard and makes the sauce smooth. Add the cream and simmer for a further 10 minutes.
5. Open the top of the foil parcel and cook the pork for another 10 minutes to brown the top of the joint. Allow the meat to rest for 10 minutes after removing it from the oven.
6. Carve the pork into 1/4" slices and arrange them on a platter or individual plates. Stir the chopped coriander leaves into the sauce and pour it over the pork. Serve immediately.