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CRISPY CRACKLE BRINGS JOY TO THE WORLD

The countdown to Christmas has begun and pork roast with crackling remains a key ingredient of Australian festive feasts.

Australian Pork Limited Marketing and Communications Manager, Mitch Edwards, said Christmas meals were about sharing joy with friends and family.

“Christmas is a time for indulgence, celebration and the people we love,” he said.

“Pork roast topped with crispy crackling is a perfect choice, ticking the boxes of nostalgic favourite, the distinctive and satisfying crunch, plus it’s easy to prepare.

“There’s a common misconception that roasts are tricky beasts, but the reality is its takes little preparation then it’s into the oven and back to the festivities.”

A wide range of pork cuts are perfect for roasting, offering solutions at a range of price points.

“The pork loin with crackling is one of the favourites, but other great choices include belly, shoulder, leg and rack,” Mr Edwards said.

“The secret to crackling success is starting with dry rind, then salt, oil and heat.”

The preparation can start the night before the festive feast, removing the roast from its packaging – taking note of the weight for later – then scoring the rind and placing it back in the fridge, uncovered, to dry out. When you’re ready to cook, place the pork on a wire rack and pour boiling water over it, to open up the scoring to assist with more bubbly crackle. Thoroughly dry again with paper towel, rub in the oil and salt and then place it in a hot oven and let that heat work its magic.

“Another reason people love roast pork for Christmas is that its beautifully paired with either hot or cold sides,” Mr Edwards said.

“Personally, I love roast pork served with a beautiful glazed bone-in ham, some roasted root vegetables and some summery salads, followed by chocolate-y desserts and fresh summer fruits.”

For recipe inspiration, tips for a perfect roast and full cooking instructions, visit www.pork.com.au

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