



HAVE A CRACKLING CHRISTMAS!

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Just like Santa you've got your list and you're checking it twice this Christmas, but add roast pork to make your celebrations twice as nice.

As carols ring out, the real sound of Christmas is the crunch of crispy crackle!

Christmas is just 16 days away and roast pork with crackling is a key ingredient to ensure festive meals are a sizzling success.

Australian Pork Limited's Marketing Manager, Mitch Edwards, said there was a lot of pressure on Christmas cooks, but crackle was sure to satisfy.

"Many people spend hours thinking about how to bring their Christmas lunch and dinner together, not to mention many more preparing the meal," Mr Edwards said.

"We know you want your Christmas fare to be a hit, but that doesn't mean they have to be hard work. The beauty of a roast is that after just a little preparation, you can put it in the oven and get back to playing with your kids, talking to your friends or whipping up dessert.

"Then, you'll serve up a roast complete with crackling which will bring smiles to your guests' faces."

While many pork cuts can deliver a crackle-topped roast to satisfy, pork loin is a Christmas favourite.

"Of all the pork cuts suited to roasting, I think loin is the most festive," Mr Edwards said.

"It is a premium cut with great crackling and it's boneless which makes it easier to carve. Personally, it doesn't feel like Christmas without an Aussie ham and a pork roast with crackle."

Mr Edwards said getting the perfect crackle required just a little preparation.

"Let the rind dry out in the fridge overnight, then score it with a criss-cross pattern at about one centimetre intervals and rub with a little oil and salt," he said.

"I'm not a chef, but our experts say the best results come from cooking it at 220 degrees for 20 minutes then turning it down to 180 degrees for the remaining time. Pork roasts should be cooked for 45 minutes per kilogram, then rest for five to 10 minutes.

"If you're still a little off perfect crackle, place the crackle under the grill for four to five minutes, keeping a close eye on it."

For more about pork and recipe inspiration, visit www.pork.com.au.

ENDS

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