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CRACKLE DELIVERS CHRISTMAS PERFECTION

Australian Pork Limited
ABN: 83 092 783 278

PO Box 4746
KINGSTON ACT 2604

P 02 6285 2200
F 02 6285 2288

www.australianpork.com.au

The satisfying crunch of crispy pork crackling will bring a joyful interruption this Christmas' silent nights.

Across the country people are planning their festive feasts, but Australian Pork Limited Marketing Manager, Mitch Edwards, said pork roasts remained a popular choice.

“While during the year people are happy to try new dishes, Christmas is a time to indulge in nostalgia and tradition by serving up family favourites,” he said.

“A pork roast with crispy crackling is the ultimate choice, paired perfectly with festive favourites like Christmas ham, roasted vegetables, stunning salads, then followed by pudding, pav and mince pies. For me, it's not Christmas without the roast pork and – of course – that iconic crunch.”

This time of year is busy and menu planning can be an unwelcome interruption to time better spent with family and friends. Mr Edwards said trying to perfect a new recipe can be time-consuming at any point, but especially so during the festive season.

“Give yourself a break by choosing a beautiful pork roast, because they look impressive, but they're so simple to prepare, which allows you to get back to spending time with the people you love,” he said.

“There are a range of pork cuts that deliver great results, no matter what your budget. The loin with crackling is my favourite, because it looks great, but is also easy to carve.”

Other great roasting cuts include shoulder, leg, belly and rack. Mr Edwards said for the best crackling results, all you need is heat, salt and oil and the most important bit – to keep the rind dry.

“You can actually do a little preparation on Christmas Eve, which frees up Christmas morning,” Mr Edwards said.

“Remove the roast from its packaging - taking note of the weight for later – then score the rind and place it back in the fridge uncovered to dry out. When you're ready to put it in the oven, place it on a wire rack and pour boiling water over it. It sounds counter-intuitive when you've just dried it out, but it helps open up the scoring so you get a more bubbly crackle. Dry it off again with paper towel, rub in the oil and salt then place it in a hot oven and let that heat work its magic.”

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

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For media enquiries contact:

Katana Smith

Marketing Communications Manager

Ph: 0409 122 556

E: katana.smith@australianpork.com.au