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I'M DREAMING OF A PORK CHRISTMAS

Christmas planning is in full swing and when it comes to the festive feast, pork roast is one of the essential ingredients.

Australian Pork Limited Marketing and Communications Manager, Mitch Edwards, said Christmas just wasn't Christmas without roast pork and crackling.

"Roast pork topped with crispy crackling is the quintessential showpiece, with a crunch that's sure to satisfy," he said.

"While a roast with crackling looks impressive, there are a number of cuts that deliver a great result and the real secret is that it is easy to prepare."

Mr Edwards said the top visited recipe on www.pork.com.au in December 2018 was Fool Proof Pork Belly and it would be interesting to see what sparked people's interests this year.

"The factors affecting choice of pork roast cut vary household to household," he said.

"While some people love the presentation of a succulent pork loin roast with crackling crown, others love the indulgence of pork belly. The good news is, pork is easy to cook and there are cuts at varying price points, making it a great choice for Christmas, when money and time can both be tight."

So how do you ensure your crackling is crunchy?

"The secret to crackling success is to have dry rind, salt, oil and heat," Mr Edwards said.

"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."

Of course, once that crackle is perfect, the real challenge is ensuring you get some.

"Crackling is joyful and that crunch is so satisfying, you'll find it's quickly snatched up and enjoyed by your guests," Mr Edwards said.

"The good news is, the pork itself is also delicious, paired with either hot or cold sides."

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

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