

Curtis Stone's roast pork with cauliflower and agrodolce

- Dairy-free
- Egg-free
- Peanut-free
- Sesame-free
- Soy-free
- Wheat-free
- Gluten-free
- Lactose-free
- 2 serves veg or fruit

Curtis' roast pork with cauliflower and agrodolce recipe is perfect for a celebration. It's gluten and dairy free, too.

- Serves 8
- Cooktime 2 hr 40 mins 2 hour 40 minutes
- Preptime 15 mins

Ingredients

- 2kg Coles Australian Sow Stall Free Boneless Pork Leg Roast
- 2 small cauliflowers (about 800g each), cut into florets
- 1/3 cup (80ml) extra virgin olive oil, divided
- 1 shallot, thinly sliced
- 1 cup (250ml) white wine vinegar
- 1/2 cup (110g) caster sugar
- 2 tsp salt
- 1/4 cup (40g) sultanas
- 1 tbs baby capers, drained
- 1/2 long red chilli, thinly sliced (optional)
- 1/4 cup mint leaves
- 1/3 cup (50g) pine nuts, toasted

Nutritional information

Per serve: Energy: 2741kJ/656 Cals (32%), Protein: 59g (118%), Fat: 36g (51%), Sat Fat: 9g (38%), Sodium: 833mg (42%), Carb: 24g (8%), Sugar: 23g (26%), Dietary Fibre: 3g (10%). Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

Method

1. Step 1

Position a rack in the centre of the oven and preheat to 150°C (130°C fan-forced). Using a sharp knife or box cutter, deepen the scoring in the skin and fat of the pork (don't cut through the meat). Season the pork and place in a large roasting pan.

2. Step 2

Roast the pork for 1½-2 hours or until an instant-read thermometer inserted into the centre of the pork reads 50°C. Pour off fat from the pan.

3. Step 3

Increase oven temperature to 250°C (230°C fan-forced). Roast the pork for a further 20-25 mins or until the skin is crisp and crackling and an instant-read thermometer inserted into the centre of pork reads 60°C. Transfer pork to a carving board and rest for 25 mins.

4. Step 4

Meanwhile, toss the cauliflower with 1/4 cup (60ml) oil on a large rimmed baking tray. Season. Roast, stirring and turning halfway through cooking, for 20 mins or until the cauliflower is golden and tender.

5. Step 5

Heat the remaining oil in a medium saucepan over medium heat. Add the shallot and cook, stirring frequently, for 5 mins or until shallot softens and just begins to brown. Add the vinegar, sugar and salt and bring to the boil, whisking until the sugar dissolves. Reduce heat to medium-low and simmer for 10 mins or until the sauce reduces by about half. Stir in the sultanas, capers and chilli, if using.

6. Step 6

Transfer the pork and cauliflower to a serving platter. Spoon the sauce over pork and cauliflower. Sprinkle cauliflower with mint and pine nuts to serve.