

Peðigree Welsh Pork Loin (TSG) with Denbigh Plum Stuffing & Welsh Cider Sauce

SERVES 4



CIDER SAUCE

50g of salted butter
½ tsp black pepper
2 garlic cloves, bashed
2 sprigs of thyme
200ml Traditional Welsh Cider (PGI)
1 tablespoon of whole grain mustard
100g of double cream

DENBIGH PLUM STUFFING

20g unsalted butter
1 onion
2 cloves of garlic
6 The Vale of Clwyd Denbigh plums (PDO)
100g stale rustic-style bread
6 sprigs of fresh thyme
6 sprigs of fresh sage

- 1 Add the butter, garlic, pepper and thyme to a pan and cook for a few minutes, until fragrant.
- 2 Add the cider, and simmer to reduce by half.
- 3 Add the cream and mustard, stir to combine and reduce to the consistency of single cream.
- 1 Melt the butter in a frying pan and add the onion and garlic, finely chopped, and sauté for 8 minutes, until soft
- 2 Meanwhile, remove the stones from the plums and chop them, and blitz the bread into crumbs in a food processor
- 3 Add the chopped plums and the breadcrumbs to the pan, cook for 3 or 4 minutes until the breadcrumbs are golden, and then remove from the heat and leave to cool.
- 4 Stuff into the pork loin, roast to your desired doneness and serve with cider sauce.



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