

Pulled shoulder of pork with cider



Slow roasting in Traditional Welsh Cider transforms a shoulder of Traditionally Reared Pedigree Welsh Pork into a melt in the mouth experience. For the best crackling, rub the dry scored pork skin with Anglesey Sea Salt / Halen Môn before cooking. Serve with crunchy roast potatoes, buttered greens and cider gravy, or simply with slaw and soft bread rolls.

Serves 4-6 | **Prep** 10 minutes | **Cook** 6 hours

Ingredients

2-2.5kg Traditionally Reared Pedigree Welsh Pork (TSG)* shoulder, skin scored
1 tbsp Anglesey Sea Salt / Halen Môn (PDO)[^]
300ml Traditional Welsh Cider (PGI)*

Method

- 01** Remove the pork from the fridge at least an hour before cooking to reach room temperature. Heat the oven to 220°C / 200°C fan / Gas 7.
- 02** Rub the sea salt into the skin of the pork.
- 03** Place the pork in a large roasting tin and roast for 30 minutes.
- 04** Remove from the oven, pour the cider around the pork and cover with a double layer of tin foil.
- 05** Reduce the oven temperature to 150°C / 130°C fan / Gas 2 and cook for 4-5 hours until the meat is completely tender.
- 06** Remove the foil, pour the cooking liquid into a jug and increase the oven temperature to 220°C / 200°C fan / Gas 7. Roast for 10 minutes to crackle the skin.
- 07** Allow the pork to rest for 20 minutes. To serve, remove the crackling and cut into pieces. Using two forks, shred the meat. Skim the fat from the cooking juices and serve with the meat.



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