



Pork roast with Tuscan herb gremolata

Ingredients

- 1400 g Pork loin, fresh, backribs, bone-in, cooked-roasted, lean only
- 20 g Garlic, Raw
- 5 g Rosemary, fresh
- 5 g Parsley, Fresh
- 2 g Spices, fennel seed
- 100 g MAGGI Oil Free Dressing French
- 15 g Parsley, Fresh
- 5 g Rosemary, fresh
- 5 g Thyme, Fresh
- 5 g Lemon peel, raw
- 15.45 g Lemon Juice, Raw
- 3 g Spices, Pepper, Black
- 38 g Oil, Olive, Salad Or Cooking
- 85 g Salad dressing, italian dressing, fat-free

Instruction

1. Pre-heat the oven to 200°C.
2. Grind the garlic, rosemary, parsley and fennel seeds finely using a pestle and mortar. Transfer to a small bowl.
3. Add the Maggi No oil dressing and salt and stir to combine well
4. Using a sharp knife make 10-12 incisions (approx. 0,5 cm deep) on the top of the pork loin.
5. Rub the herb paste all over the roast and tie the roast with butcher's twine if necessary
6. Place the roast into a roasting pan
7. Roast for approx. 35-40 minutes or until a safe internal temperature is reached
8. Remove from the oven and allow to rest while preparing the gremolata
9. To prepare the gremolata place the herbs, lemon juice, lemon zest, pepper, olive oil, no oil dressing, and salt in a bowl and whisk to combine.
10. Once the pork is sufficiently rested, slice and top with gremolata before service

Nutrition

Carbohydrates	2.54 g
Energy	403.17 kcal
Fats	28.74 g
Protein	34.22 g

🕒 76 Minutes

⊕ 10 10 portions