

# Jamie Oliver's slow-roasted spiced pork loin

## With black-eyed beans and tomatoes

### Ingredients:

- 3kg rib-end loin of pork with skin on, French-trimmed
- sea salt and freshly ground black pepper
- 5 teaspoons smoked paprika
- juice of 1 lemon
- olive oil
- 3 red onions, finely sliced
- 6–8 fresh red, yellow and green chillies
- 200g small whole chorizo sausages, thickly sliced
- 6 bay leaves
- 2 sprigs of fresh rosemary, finely chopped
- 3 x 400g of good-quality plum tomatoes, roughly chopped
- 2 handfuls of fresh ripe tomatoes, halved
- 4 x 410g tins of black-eyed beans, drained
- 5 cloves of garlic, peeled and finely chopped
- a handful of fresh flat-leaf parsley, chopped
- red wine vinegar
- sour cream, to serve

*This dish works as described here, but you can also stuff it into hot flour tortillas or pitta breads to be eaten like a kind of fajita or burrito – superb. Spanish smoked paprika is now widely available, and your butcher can do the trimming and scoring of the pork loin for you to save you some time.*

Preheat your oven to 240°C/475°F/gas 9. First, score the skin of the pork in a criss-cross pattern every 1cm/½ inch with a sharp knife, trying not to cut into the meat itself. Mix a little salt with a teaspoon of paprika, the lemon juice and a little olive oil, then rub this over the meat and into the score lines. Put the meat in a high-sided roasting tray and cook in the preheated oven for 30 minutes to start the skin crisping up.

Remove the meat from the oven, turning the heat down to 180°C/350°F/gas 4. Take the pork out of the tray and put it to one side, then spoon out half the fat and discard it. Place the tray on the hob, add the onions, whole chillies, chorizo, bay leaves and rosemary with the remaining paprika, and fry gently until the onions are soft. Add all the tomatoes, the beans, garlic, parsley and a wineglass of water to the tray, stirring and scraping up all the lovely sticky bits from the bottom. Place the pork on top, return to the oven and cook for another hour or so or until the skin is crispy and the meat is meltingly tender.

When cooked, remove the pork from the tray and allow to rest. Taste the sauce and season with salt, pepper and a few swigs of red wine vinegar to give it a twang. Then remove the chillies and control the heat by chopping up as much chilli as you like and stirring it back into the sauce. Lovely served with soured cream.

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