



Recipes created for the Afternoon Show on BBC Radio Oxford 95.2FM

Rolled and Stuffed Pigs Head Noisettes

Ingredients

Pigs Head
2 Carrots chopped
4 sticks celery chopped
1 start anise
1 onion chopped
1 leek chopped
2 cloves of garlic
half bottle white wine
water to cover

Stuffing

300g pork mince
3 tablespoons of chopped herbs, parsley, sage, rosemary etc
1 diced onion
2 tablespoons of Calvados
Salt and pepper

Serve with mash, gravy and some spinach or beans



Method

Start under the head and in the middle of the lower jaw make a cut from the neck to the end of the jaw. Working the knife removing the meat from the bone but do this carefully as you want to end up with a single piece of meat that you can roll up as a joint. Also take care not to tear the skin. Having eased the meat away from one side of the head, repeat with the other side. When you have the meat in one piece trim the ears off at the level of the skin. Try not to cut through the meat as you will end up with two holes in the meat. Remove any hairs, especially around the mouth with a razor blade or cooks blow torch. When ready place the meat on a sheet of clingfilm.

Make the stuffing by frying the onion gently and adding it to the minced pork, herbs and Calvados. Season and spread over the meat. Roll the joint up using tightly. If you have a fish kettle you should be able to lay the joint inside the kettle. If not use a deep oven proof dish. Place the rolled joint into the dish, cover with the white wine, chopped vegetables and water. Cover and place in a preheated oven (140C) for 4-5 hours (an hour less if using a fan oven).

When cooked let the meat cool and remove from the dish when you can handle the rolled joint. You will find that the joint has expanded and stretched the clingfilm. Remove the cling-film and roll it again more tightly. Ensure that the meat is watertight as you will need to chill it down in iced cold water.

Once your rolled joint is cooled you can then slice it in to portions (ideally 1-2 inches thick). Pan fry these and when sufficiently browned put in the oven to crisp the skin. While you are doing this prepare some mashed potato and green vegetables to serve with the meat.

Other information

Serves 4
Preparation time – 30 minutes
Cooking time – up to 15 minutes