

Crispy Suckling Pig Rack with Rosemary Juices



PREP TIME
10 MINS



COOK TIME
70 MINS



TOTAL TIME
1 HOUR AND 20 MINS



SERVES 2 PEOPLE



EASY



Ingredients

- 1kg suckling pig rack
- 1 garlic bulb
- 1 carrot, roughly chopped
- 1 onion, peeled and roughly chopped
- 2 sticks of celery, roughly chopped
- 1 leek, roughly chopped
- 100ml amontillado sherry
- 300ml chicken stock
- 1 large sprig of fresh rosemary
- Olive oil to brush
- Sea salt to taste

Method

Pre-heat your oven to 200°C/400°F/Gas Mark 6 for 30 minutes.

Cut the garlic bulb in half around its diameter and lightly rub the skin of the suckling pig rack. Place the suckling pig rack in a roasting tin with the garlic and chopped vegetables, brush some olive oil all over the skin and season with sea salt.

Roast the rack for 10 minutes at 200°C to get the skin of the rack going, turn the heat down to 180°C/350°F/Gas Mark 4 and roast for a further 40 minutes. Keep an eye on the garlic to make sure it does not burn. Increase the oven temperature to 200°C once again, remove the garlic, keeping it warm and roast for a final 10 minutes or until the skin is golden brown and crispy.

Remove the suckling pig rack from the oven and take it out of the roasting tin onto a serving platter to rest. Drain the excess oil from the roasting tin, keeping the roasted vegetables in, pour the sherry and return to the stove to deglaze the bottom of the pan with the liquid and make the sauce. Use a whisk to scrape all the caramelisation from the pan and reduce the liquid by half. Add the chicken stock and reduce again by half before simmering for 3 to 4 minutes. Check for seasoning and pass the gravy through a fine sieve, before adding the rosemary sprig to scent the sauce before you serve it with suckling pig rack.