



Simply heat and eat
Delicious Family Roasts



ROAST PORK MEAL KIT

What's Included

Cooked pork loin*
Crackling
Apple sauce
Gravy

Roast potatoes
Roasted vegetables
Sticky date pudding
Extra toffee sauce

*Pork loin has been cooked sous vide for your convenience

Method

Roast Pork

- Defrost the pork loin, preferably in the fridge overnight
- Heat oven to 160c
- Place the pork in a roasting tray and cover with foil
- Heat the pork for 25 minutes in the oven
- Remove the foil from the pork and spread/brush the marinade over the pork
- Increase the oven to 200c and roast the glazed pork for another 10 minutes until browned
- Add the pork crackling to the roasting pork for the last 5-10 minutes of cooking to get it nice and crispy
- Serve immediately

Sticky Date Pudding

- Heat the oven to 180c
- Remove the lid from the pudding and cook for approx. 30 mins until heated through
- Heat up toffee sauce in the bag in a pot of boiling water
- Delicious with a dollop of cream or ice cream

Gravy

- Simmer water in a pot and place the sealed bag of gravy in
- Simmer the gravy for 10 minutes to heat through
- Alternatively, transfer the contents of the bag to a saucepan and heat the gravy gently until hot

Roast potatoes

- Heat the oven to 200c
- Remove the lid from the potatoes and place in the oven for around 30-35 mins or until the potatoes are browned and crispy

Roasted vegetables

- Heat the oven to 200c
- Remove the lid from the vegetables and place in the oven for around 25-30 mins or until the vegetables are nicely browned



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