



## APPLE & HAZELNUT STUFFED PORK

- 1 large Granny Smith apple, halved, cored, coarsely grated
- 55g (1/3 cup) dry-roasted hazelnuts, coarsely chopped
- 1/4 cup chopped fresh mint
- 2 tsp finely grated lemon rind
- 1.5kg pork scotch fillet roast
- 1 tbs olive oil
- Mashed potato, to serve



Preheat an enclosed barbecue to 200°C. Place a wire rack in a roasting pan or foil barbecue tray. Combine the apple, hazelnut, mint and lemon rind in a small bowl.

Use a long sharp knife to cut the pork horizontally (don't cut all the way through). Open the pork to lie flat. Spread the apple mixture over half the pork. Roll up the pork to enclose the filling. Use unwaxed kitchen string to tie the pork at 2cm intervals. Insert a meat thermometer, if using.

Place the pan or tray in the centre of the barbecue. Switch off the burners located under the pan or tray and switch the burners on either side to low. Close the barbecue.

Roast for 1 1/2 hours or until just cooked through. Transfer to a plate and cover with foil. Set aside for 5 minutes to rest. Slice the pork and serve with mashed potato

