



# PORK SERVED WITH BAKED BRIE & APPLES

<https://www.mainland.co.nz/recipe/succulent-pork-served-with-baked-brie-and-apples.html>



**PREP TIME**  
**20 MINS**

**COOKING TIME**  
**120 MINS**

**SERVES**  
**6**

Dress up your pork roast with our creamy brie cheese, and apples stuffed with breadcrumbs and pecans. This is our twist on the old fashioned Kiwi pork roast - this side deserves a round of applause.

## Ingredients

- 30 gms of butter
- 1 small onion
- 6 sage leaves, shredded + extra whole leaves
- 1 clove of garlic, crushed
- 4 slices of fresh breadcrumbs
- ½ cup of pecans
- 1 wheel of Mainland Special Reserve Brie Cheese (125 gms), sliced
- 2 tablespoons of honey
- 2 tablespoons of apple cider vinegar
- 4 apples
- 1 pork roast
- 2 teaspoons of sea salt

## Method

1. Cook the pork to your liking with a good sprinkling of salt on the skin.
2. For the apples - Melt the butter in a medium frying pan and sauté the onion, sage and garlic for 2-3 minutes over a low heat until soft and fragrant.
3. Whizz the breadcrumbs and pecans until coarse breadcrumbs. Add the breadcrumbs to the pan with half the chopped brie and mix together well.
4. Cut the apples in half and scoop out the core and enough flesh to make a nest.
5. Fill each apple with the stuffing mixture and top with a sage leaf and the remaining brie slices.
6. Place on a lined baking tray or surrounding the pork and brush the outside of the apples with combined honey and vinegar and spray the tops with oil.
7. Bake for 20-25 minutes or until the apples are tender and stuffing golden.