

# Roast Pork, Hasselback Potatoes, Cauliflower and Broccoli Cheese

## Ingredients

- 1.5kg pork joint
- 1 tbsp oil
- 1 tsp each salt and pepper

### For the cauliflower cheese:

- 1 cauliflower, broken into florets
- 50g butter
- 50g plain flour
- 500ml milk
- 100g grated cheese
- 1 tsp mustard
- Salt and pepper
- 1 tbsp butter
- Handful breadcrumbs

### For the hasselback potatoes:

- 8 potatoes
- 2 tbsp melted butter
- Salt and pepper

## Methods

### Let's make the roast pork

1. Heat the oven to 220°C.
2. Score the pork using a sharp knife or ask the butcher to do it.
3. Drizzle a little oil onto the fat, ensuring it seeps into the scored areas.
4. Season with salt and black pepper, rubbing it in.
5. Place the pork in a baking tray and pour enough water to cover the base.
6. Roast for 30 minutes, then reduce the oven to 180°C.
7. Roast for 25 minutes per pound plus an additional 25 minutes.
8. Allow the pork to rest for at least 15 minutes before carving.

### Let's make the cauliflower cheese

1. Heat the oven to 200°C.
2. Cook the cauliflower florets in boiling water for 5 minutes, then drain and set aside.
3. Melt butter in a frying pan over medium heat.
4. Add flour, whisk together, and cook for 2-3 minutes.
5. Gradually add milk, whisking continuously.
6. Add mustard and seasoning. Remove from heat when thickened.
7. Stir in the grated cheese.
8. Arrange cauliflower in a buttered dish.
9. Pour the cheese sauce over the cauliflower, ensuring even coating.
10. Melt 1 tbsp of butter in a pan, add breadcrumbs, and stir until coated.
11. Sprinkle the breadcrumb mixture over the cauliflower cheese.
12. Bake for 20 minutes or until golden brown.

### Let's make the hasselback potatoes

1. Heat the oven to 220°C.
2. Peel the potatoes; however, you can leave the skins on if preferred.
3. Insert a skewer through the bottom of each potato.
4. Make slices down the length of the potato, ensuring the skewer prevents cutting all the way through.
5. Remove the skewer and place the sliced potato in a bowl of cold water.
6. Once all the potatoes are sliced, drain them.
7. Arrange the potatoes, cut side up, in a small roasting dish.
8. Drizzle half of the melted butter over the potatoes and season generously with salt and pepper.
9. Bake for 35-40 minutes, basting occasionally to ensure even cooking.
10. Remove from the oven and drizzle the remaining melted butter over the hasselback potatoes.