

## Pork & Mustard Hotpot

**Serves 4**

**Cuisine: British**

Preparation Time: 15 Minutes

Cooking Time: 2 Hours

### **Ingredients:**

700g	Pork leg meat, cubed
2 tbsp	Plain flour
1 tbsp	English mustard powder
½ tbsp	Sunflower oil
2	Onions, peeled and sliced
350g	Parsnips, peeled and thickly sliced
1 tsp	Dried thyme
300ml	Cider
300ml	Chicken stock
1 tbsp	Coarse grain mustard
2 tbsp	Worcester sauce
Maldon sea salt and freshly ground black pepper	
1	Red-skinned apple, peeled and thinly sliced
450g	Waxy potatoes, peeled and thinly sliced
40g	Garlic butter, melted
1	Sprig of fresh thyme to garnish

### **Method:**

1. Preheat the oven to 180°C.
2. Mix the flour and mustard powder together and toss the pork cubes to dust lightly.
3. Heat the oil in a large casserole dish or pan and fry until browned, then remove and set aside.
4. Add onions, parsnips to the casserole and cook for 5 minutes until the onions have softened.
5. Add the dried thyme, cider, stock, grain mustard and Worcester sauce and bring to the boil.
6. Return the pork to the dish, season, cover and bake for 1 hour.
7. Add apple slices, mix in and return the casserole to the oven for a further 30 minutes.
8. Meanwhile, par boil the potatoes in salted water for 3 minutes then drain.
9. Arrange the potatoes on top of the pork casserole, brush with garlic butter and return to the oven.
10. Raise the oven temperature to 200°C and cook for another 30 minutes until the potatoes are cooked and golden.

**To Serve:**

**Chef's Notes:**