

PALMINA



Apple- and Fennel-Stuffed Pork Shoulder with Lagrein, Honea Vineyard

3 to 4lb pork shoulder, bone in
1 green apple, peeled and thinly sliced
1/3 cup fennel, sliced
1 tablespoon chopped leeks
1 teaspoon cumin seed
3 cloves
salt and pepper
2tbsp Extra Virgin Olive Oil
2 cups Lagrein

Preheat the oven to 300 degrees.

1. With the bone up, find the natural vein of fat and slice sideways to the bone, cutting almost to the bottom.
2. Open the meat and lay it flat, then layer the apple, fennel and leeks, then season with cumin seed, cloves and season with salt and pepper.
3. Tie the shoulder together with kitchen twine and season lightly.
4. Heat the olive oil in a large skillet then sear the meat on all sides.
5. Place the meat in a large roasting tray. Deglaze the skillet with one cup of wine and pour over the meat.
6. Loosely cover the meat with aluminum foil and roast in oven for two hours.
7. Remove the foil, pour the second cup of wine over the meat and return to the oven. Increase the heat to 375 degrees.
8. Cook for another hour, basting every 20 minutes.



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