

Spicy Roast Pork

Serves 4-5

Goa is well known for its unique cuisine which evolved with the Portuguese during their colonisation. This dish is known as 'Assado De Leitoa', a deliciously spiced roast pork for which the joint is marinated overnight.

1 kg/2.2 lb boneless leg of pork
4 tablespoons white wine or cider vinegar
1½ teaspoons salt or to taste

Grind the following 5 ingredients in a coffee or spice mill until fine:

1½ teaspoons cumin seeds
1 teaspoon black peppercorns
1-3 dried red chillies, chopped
5 cm (2 ins) piece of cinnamon stick, broken up
6 cloves

1 teaspoon ground turmeric
1 whole bulb of garlic (12-14 cloves), crushed to a pulp or puréed
5cm/2 in cube of root ginger, finely grated
1 glass dry white wine
4 tablespoons sunflower or light olive oil
1 large onion, finely sliced
1-2 green chillies, de-seeded and cut into julienne strips

Remove the trussing and the crackling from the joint. Score it on all sides with a sharp knife. Rub in the vinegar followed by the salt and set aside for 30 minutes.

Next, mix the ground spices with turmeric, garlic and ginger. Add 3-4 tablespoons water to make a thick paste and rub it well into the pork. Cover and refrigerate overnight. Bring it to room temperature before cooking.

Pre-heat the oven to 200°C, 400°F, Gas Mark 6. Place the marinated pork into a roasting tin and roast just above the centre of the oven for 20 minutes. Reduce the temperature to 190°C, 375°F, Gas Mark 5. Spoon half the wine on the joint and cook for 15 minutes. Turn it over and spoon the remaining wine and cook for 35-40 minutes, basting frequently with the pan juices. Transfer it to a lower shelf for the last 10-15 minutes.

Remove the joint from the oven and let cool. When it is cool enough to handle, slice meat into thick strips.

In a frying pan, heat the oil over a medium heat and fry the onion for 9-10 minutes until light brown, stirring regularly. Add the sliced meat and the chillies. Fry for 6-8 minutes until well browned.

Add 150ml/5fl oz boiling water to the roasting tin and scrape off all the cooking residues. Strain the juice into the meat, cook for 1-2 minutes, remove from the heat and serve with any flat bread.