



*l'art de cuisiner*

# STARK & WHYTE

## *La Cocotte... "Roasted Pork Loin with Onions & Red Peppers"*

### *Method*

#### *Ingredients:*

- Pork loin (3 lbs.) boned and rolled
- 3 medium cooking onions, peeled and thinly sliced
- 4 large red peppers, seeded and thinly sliced
- ½ cup chicken, veal stock or water
- 2 tbsp. olive oil
- ½ tsp. sea salt or Kosher salt
- ¼ tsp. fresh ground black pepper

1. Preheat oven to 230°C / 450°F.
2. Rub the pork loin with salt and pepper.
3. In Staub "Cocotte", heat olive oil and sauté the loin until it is light brown.
4. Add the stock or water, cover and cook in oven for 40 to 50 minutes. The loin should be pink in the center.

*Note: A thermometer inserted into the thickest part of the roast should register between 60°C / 140°F and 62°C / 145°F.*

5. Transfer the pork loin to a platter.

*Continues...*

## *Method (cont.)*

6. If needed, add more stock or water to the “Cocotte”. Add onions and cook for 10 minutes.
7. Add the red peppers and cook for 10 more minutes.
8. Put the loin back in the “Cocotte” and cover to allow to heat through (approx. 15 minutes).

Serve hot with pasta, rice or mashed potatoes.

