

## INGREDIENTS FOR 6 PORTIONS

- 1,25 kg Pork joint for roasting
- 2 ripe pineapples
- 1.25 kg sweet potatoes
- 3 onions
- olive oil
- mild mustard (like Dijon)
- salt, pepper
- turmeric (curcuma)

## PREPARATION

- Peel the sweet potatoes and cut into cubes (about 3 cms). Peel the pineapples and cut into thick slices, remove the centre of slices, then cut them into pieces. Peel the onions and cut into thin strips.
- In a baking dish arrange the chopped pineapple, sweet potatoes and onion strips. Season with salt and pepper. Drizzle with olive oil and sprinkle with turmeric.
- Lay the pork joint on top of the vegetables then brush with mustard.

## COOKING TIME

Put the dish in a preheated oven at 170 °C for an hour and a half.

Halfway through cooking turn the vegetables. Season with salt and pepper.

## NATHALIE'S ADVICE:

- *It's a very simple recipe and it's easy to serve because all the ingredients are in a single dish.*
- *Pineapples are fresh so the sweet flavour is not too excessive. This recipe always pleases my guests. A savoury accompaniment to a nice red wine (like a Château Anthonic ...).*
- *It is possible to raise the temperature of the oven and reduced cooking time but it would then be necessary to add mustard during the cooking, if not it may burn.*

# PORK WITH ROASTED PINEAPPLE AND SWEET POTATO