



Charcoal Roasted Pork Loin

Cook
Time 

30 MIN.

Ingredients:

- 1kg pork loin roast
- 2 teaspoons fennel seeds
- 2 tablespoons olive oil
- 1/2 teaspoon cinnamon
- 2 teaspoons sweet paprika
- 1/4 teaspoon kosher salt
- 2 teaspoon ground coriander
- 1/4 teaspoon black pepper

HOT TIP

Use an instant read thermometer to regularly check the internal temperature so you minimise the time the lid is off the grill.

PROCEDURE:

- Coat the meat with olive oil and then apply all the spices onto the outside of the pork
- Sear the roast over the hot coals for 2 minutes each side.
- Put the lid on your grill and move the meat away from the charcoal so it is cooking "indirectly".
- Cooking times will vary depending on the thickness of your meat, but check the internal temperature after 20 minutes. The target temperature is 70 degrees.
- Continue to check the temperature regularly.
- Once the meat reaches 70 degrees, remove from the grill and wrap in foil.
- Allow to rest for 15 minutes before carving.