

PORK PICNIC LOAF

Feeds: About 4-6

Take

Cooked cold roast pork, ham or bacon
Small bloomer loaf
Fruit relish
Rocket or watercress
Sun-dried tomatoes
Red onion
Dessert apple
Butter
Soft brown sugar



Make

Take **1 small bloomer loaf** and slice top crust off lengthways. Pull out the bread in the middle of the loaf (you can use these as breadcrumbs in other recipes or freeze).

Spread the inside of the bottom with **60ml (4tbsp) fruity chutney**, then layer with a **large handful of rocket or watercress**, **25g (1oz) sun-dried tomatoes**, chopped, **½ small red onion**, sliced into rings, and **1 dessert apple**, peeled, cored and sliced then fried in **small knob of butter** and sprinkled with **soft brown sugar**, and cook for 2–3 minutes until caramelised. Top with **225g (8oz) cooked cold roast pork, ham or bacon**, thinly sliced. Replace the lid of the loaf, wrap in foil or clingfilm and leave in the fridge for a few hours.

Eat

When ready to eat, unwrap and slice into chunks and serve with extra salad.

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