



Peach pork

BY SARAH GLOVER

PAIR WITH CHARDONNAY

Feeds 2

300 g pork loin
4 cloves garlic, minced
2 tablespoons minced rosemary
2/3 cup extra virgin olive oil, plus extra for brushing
coarse salt and freshly ground black pepper
2 peaches, halved, stones removed
80 g clarified butter

Light your fire and let it burn down for 1 hour until you have nice coals or use hardwood charcoal. (Or you can use a frying pan on your gas cooker.)

Meanwhile, lay the pork out flat on a work surface and pound to an even 2 mm thickness. Combine the garlic, rosemary and olive oil in a small bowl. Season the pork well,

then spread half the garlic mixture over the surface. Flip the meat over and repeat on the other side.

Heat a large cast-iron frying pan until you can drop water on it and it sizzles. Brush the pan with olive oil, then add the pork and cook for 10 minutes or until it gets a nice crust on it. Arrange the peaches, cut-side down, around the meat and dot with butter. Cook for 5 minutes or until nicely charred on the cut side and slightly softened.

When the meat is well browned, turn it over and cook the other side for about 7 minutes. Transfer to a board, cover loosely with foil and let it rest for 10 minutes. Slice and serve with the chargrilled peaches and a drizzle of the cooking juices.