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tuscan pork roast, garlic, rosemary

and PDO huile d'olive du Languedoc

For 6 servings:

- *1.2 kg pork loin (on or off bone)*
- *4 cloves of garlic*
- *2 sprigs of fresh rosemary*
- *4 tbsp **PDO huile d'olive du Languedoc** (including 1 for finishing)*
- *1 tsp chilli*
- *Zest and juice of 1 organic lemon*
- *Camargue salt*
- *Freshly ground pepper*
- *100 ml dry white wine (optional)*

Preparation: 15 min
Cooking: 1h30 min

Preheat the oven to 180°C.
Make incisions in the skin of the roast in a criss-cross pattern. Crush the garlic cloves and insert them into the incisions along with rosemary leaves.
Brush the roast with 3 tbsp olive oil, drizzle with lemon juice, then sprinkle with lemon zest, chilli, salt and pepper.
Place the roast in an ovenproof dish, add the white wine if using it, and roast for 90 min, basting regularly with its own juices.
Let it rest for 10 minutes under a sheet of aluminium foil before carving.
Drizzle with olive oil and cooking juices before serving with fries.

What about the olive oil?

We advise you to use a delicate-tasting PDO huile d'olive du Languedoc for its aromas of almond and tomato.

You can also use one of these PDO olive oils: Nyons or Nice.

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