

Pork Roast

Preparation:

Cut the rind with a very sharp knife into diamond shape or already have it pre-cut by the butcher. Rub the rind and the meat with lots of coarse salt, caraway seeds and pepper. Give the meat with the skin facing down to the roasting pan, with about 0.5 litres of boiling stock poured over, and cook for 0.5 hour on the middle rack in oven at 190 °C.

Take out roast, add chopped onion, carrots, celery and leek, and add the roast again with the skin side up. Roast for another 1.5 to 2 hours in the oven at 150 °C. Brush the roast every now and then with the gravy in the roasting pan.

About 30 minutes before end of cooking time, turn oven to 220 °C, provide top heat, and pour the dark Hacker-Pschorr beer over the roast. Remove the finished roast, take off the crispy crust with a knife, and cut into several small pieces.

Pass the gravy through a sieve, reduce in a cooking pan for about 10 minutes until you have a more thickened texture. Then carve the roast and place next to the crust.

Serve with gravy, potato dumpling (or even with bread and pretzel dumpling) and Bavarian coleslaw.

Ingredients:

For four persons

- 2 kg pork shoulder with rind
- Some caraway seeds
- A pinch of salt
- A bit of pepper
- 3 onions
- 2 large carrots
- Leek, pcs 1
- Half a celery
- 1 l Hacker-Pschorr dark beer
- 1.5 l vegetable or chicken stock

