

MAPLE AND HAZELNUT CRUSTED PORK SIRLOIN

INGREDIENTS

2 ½ - 3-pound pork sirloin tip roast
2 tablespoons maple syrup
1 ¾ teaspoons salt
1 tablespoon olive oil
1/2 teaspoon ground black pepper
3/4 cup chopped hazelnuts

METHOD

1. The night before you plan on roasting the pork, pat the roast dry with a paper towel, then rub it down with 1 teaspoon of the salt and 2 tablespoons of the maple syrup. Wrap it in plastic wrap and keep refrigerated overnight.
2. The next day, remove the roast from the refrigerator and allow it to rest at room temperature for 40 minutes. Preheat the oven to 350°F. Pat the roast down with a paper towel again, then rub the roast with the olive oil, black pepper, and remaining 3/4 teaspoon salt and 2 tablespoons maple syrup. Pat the hazelnuts onto all exposed areas of the roast to get them to adhere to the sticky coating.
3. Transfer the roast to a roasting pan lined with tin foil and roast in the oven for 30 minutes, then bring the temperature down to 225°F and roast for another 45 minutes to 1 hour, or until the internal temperature of the meat reaches 145°F. Cooking time will vary depending on the weight of the meat.
4. Remove from the oven and allow to rest for 30 minutes before carving and serving.

TIP: Requires overnight seasoning