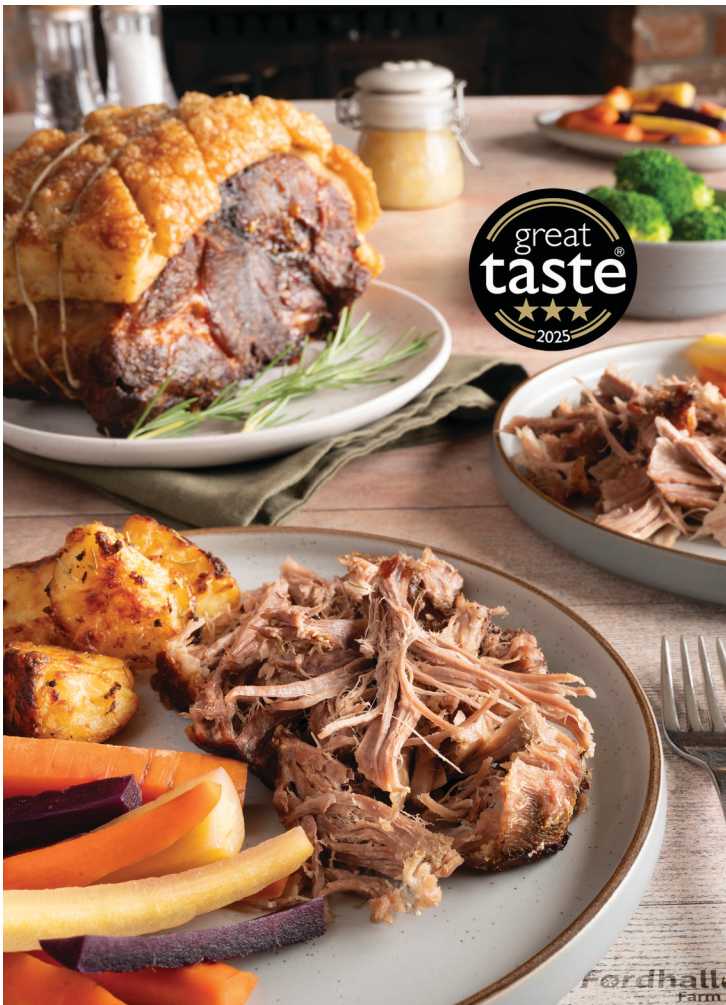


# Slow Roasted Fordhall Farm Gloucester Old Spot Pork Shoulder



We're really proud of our pork, so are delighted that it's been awarded 3 stars by the Great Taste award 2025. This is the recipe we asked The Guild of Fine Foods to follow when cooking our pork for the judging panel. It's from a well loved Jamie Oliver cookbook and is our favourite!

Our native Gloucester Old Spot pigs mature at a lot slower rate than commercial breeds which allows fat and flavour to develop, something which is very evident in the shoulder joint.

## Serves:

225g to 300g of uncooked pork meat is recommended per serving.

## Ingredients:

Fordhall Farm Gloucester Old Spot Pork Shoulder  
Salt and pepper  
Love and care!

## Cooking Instructions:

- 1 Remove the pork from the fridge 1 hr before roasting.
- 2 Preheat the oven to 220°C/425°F.
- 3 Score 1cm apart through the skin into the fat (without cutting through the string).
- 4 Rub salt into the scores and turn it over. Season the underside with a few pinches of salt and pepper.
- 5 Place the pork, skin-side up, in a roasting tray and roast for 30 mins, or until the skin starts to puff up into crackling. Turn the heat down to 170°C/325°F/gas 3, cover the pork with a double layer of foil and roast for a further 4.5 hrs.
- 6 Remove the pork from the oven, take off the foil, and baste the meat with the fat in the bottom of the tray. Place back in the oven without the foil to roast for 1 hr.
- 7 Move the meat to a serving dish, cover with foil and leave to rest for 15-30 mins.

The meat will be so tender it will just pull apart.  
Enjoy - because it's absolutely wonderful!

