



Vindaloo Iron Age Pork rib eye, cumin roasted hasselback potatoes with a honey yoghurt saffron dressing.

INGREDIENTS

FOR THE POTATOES

600g new potatoes

4 tbsp melted ghee mixed with 2 tsp ground cumin

2 tsp flaked sea salt

FOR THE DRESSING

250g thick yoghurt

A generous tsp of runny honey

Generous pinch of saffron

FOR THE PORK

4 Iron Age pork rib eye steaks

½ portion of Pestle Vindaloo Paste

TO SERVE

Coriander sprigs

METHOD

Boil the new potatoes in boiling salted water for about 3-4 minutes.

To hasselback potatoes place each one on a wooden spoon then with a very sharp knife slice each potato through until you reach $\frac{2}{3}$ of the way through the potatoes.

Try to get a slice every 3mm.

Then thread onto 4 metal skewers. This can be done a day in advance.

For the yogurt dressing, mix yogurt, honey and saffron and keep refrigerated until you need it. This can also be done a day in advance.

Place the pork in a non-metallic dish and add the marinade. Leave for no longer than 30 minutes to marinate.

Heat the pizza oven to very hot (above 300c). Dress each potato with the melted cumin infused ghee and sprinkle each one with sea salt flakes.

Heat the metal tray until very hot and add the pork and the potato skewers, placing the steaks nearer the flames.

Cook for 2 minutes then turn the steaks.

Cook for a further 2 minutes before removing the pork steaks and allowing to rest. Flip the tray around and put the potatoes back in until crispy and cooked through.

To serve, slice the pork steaks on the angle, serve with the hasselback potatoes and the yogurt dressing, then finish with a few sprigs of coriander.