



UNLOCK THE MAGIC OF YOUR CONVECTION KITCHEN!

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STUFFED PORK SHOULDER ROAST

If you are not sure about butterflying the roast, ask the butcher to do it for you. My roast was just over 3lbs, once I butterflied it, I pounded it with a meat tenderizer to increase the surface area for stuffing. I used the Convection Roast Mode, 350 degrees, and set the timer for 1 hour 15 minutes. At that time I reduced the temperature to 325 and cooked the roast for another 20 minutes. Once removed from the oven I let the roast rest for 15 minutes before slicing.

My small roast easily served 6 people but a larger roast will serve 8 to 10 people. If using a 5 - 6lb roast, increase the stuffing quantity and cook the roast for at least 2 hours.

Cuts of meat like pork shoulder require longer cooking to tenderize, so doneness is determined by the texture of the meat. At the end of the cooking time, it should be almost fork tender. I added some stock and wine to the roasting pan to use for making a pan sauce.

Ingredients

- 3 - 4lb pork shoulder roast, butterflied
- 1 whole shallot, diced
- 3 cloves garlic, minced
- ½ tsp mixed Italian seasoning
- Pinch of dried red chilies
- 1 10oz package, washed baby spinach, coarsely chopped
- ¼ cup grated Parmesan cheese
- ½ cup grated Fontina cheese
- 1 cup of stock (optional) to add to the roasting pan
- ½ cup white wine (optional) to add to the roasting pan

Preparation

Begin by preparing the stuffing.

Saute the shallots and garlic gently for a few minutes in a little olive oil and butter. Stir in the Italian seasoning and red chilies then add the spinach in handfuls until it has all wilted.

Set the stuffing aside to cool then combine it with the cheeses.

Cut about 8 or 9 lengths of butcher twine to have it ready to tie up the roast.



Stuffed Pork Shoulder Roast

Heat the oven in the Convection Bake or Convection Roast mode to 350 degrees.

Lay the butterflied roast on a rimmed baking sheet and sprinkle some kosher salt and fresh pepper over the meat then spread the stuffing evenly over the meat, leaving a 1" border around the edge. Tie one length of string around the center of the roast, then tie the rest of the roast in 1 - 2" intervals.

Season the outside of the meat with some Kosher salt and cracked pepper and a sprinkle of mixed Italian seasoning and drizzle with a little olive oil to coat. Place the roast on a rack in a shallow pan and add the stock and wine to the pan.

Reduce the oven temperature after 1 hour 15 minutes and cook the roast at 325 for another 15 - 20 minutes until tender. Skim the fat from the pan juices and reduce the liquid over moderate heat to serve with the roast.

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