



## SUCKLING PIG

### **Ingredients:**

1 Suckling Pig (8 kg.)  
Sea salt  
Garlic  
Caraway  
2 Bottle of Guinness Beer  
1tbs. Corn Flour  
3 Bunches of green Asparagus  
3 Bunches of white Asparagus  
7 Truss Tomatoes

### **Method:**

Apply the Sea Salt, Garlic and Caraway Seeds inside and outside the day before roasting. Place in the fridge over night uncovered to help to dry the skin.

Take aluminium foil and cover nose, ears, tail and trotters to protect the parts from burning.

Preheat the oven to 250 degree Celsius. Place the suckling pig in the oven and cook for 15 minutes.

Drop oven temperature to about 160 degree Celsius. Remove from the oven every 30 minutes to baste with the beer and pan juice.

Cook the suckling pig for 2-3 hours or till the Meat thermometer reaches 70 degree Celsius.

Strain the jus and thicken with corn flour.

Serve with Char grilled Asparagus and balsamic glazed Truss Tomatoes.