



## WALNUT ROAST LOIN

### INGREDIENTS:

#### *Ingredients:*

- 1.2-1.5 kg Sokolów raw boneless loin
- 1 packaging Sokolów Sarmacka Ham
- 1 apple
- 1 pear
- sprigs of fresh herbs for decoration

#### *Marinade:*

- 2 tablespoons rapeseed oil
- 2 tablespoons apple vinegar
- 1 tablespoons honey mustard
- 3 cloves garlic
- 2 tablespoons cranberry jam
- 1 tablespoon herbal salt
- 1 tablespoon cashews
- 1 tablespoon almonds
- 1 teaspoon cinnamon
- 1 tablespoon walnuts
- 1 teaspoon ground chilli flakes

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### PREPARATION:

1. Finely chop the nuts, crush the garlic in a press. Combine all marinade ingredients in a bowl.
2. Slice the apple and pear into half slices and cut the ham slices in half lengthways.
3. Wash the loin, pat dry with a paper towel and then cut into approximately 1 cm slices, create pockets (do not cut through the meat all the way). Rub each pocket and the whole meat thoroughly with the prepared marinade. Put 3 pieces of fruit and 2 pieces of ham in each pocket.
4. Bake the loin in an oven preheated to 180 degrees C (top and bottom heater) for about 70 minutes. Garnish the finished roast with fresh herbs and



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serve with your favourite side dishes.