

Havana Pork (Cuban)

Yield: 8 serves | **Prep:** 10 hr | **Cook:** 6 hr | **Source:** thestranger.online

Cuban cuisine is a blend of African, Spanish, Taino, and other Caribbean cuisines. Some Cuban recipes share those respective spices and techniques, in particular with the Caribbean. This results in a blend of several different cultural influences.

A small but not insignificant Chinese influence can also be accounted for, is also found mainly in the Havana area.

Ingredients

Pork:

- 2 kg pork shoulder/butt (skinned and boneless)

Marinade:

- ¾ cup of extra virgin olive oil
- 1 cup fresh coriander
- 50 g mint leaves
- 1 tbsp orange zest
- ¾ cup orange juice
- ½ cup lime juice
- 10 garlic cloves
- ½ tsp dried oregano or 1 tsp fresh oregano
- 2 tsp ground cumin
- 1 tsp Maldon salt
- 1 tsp freshly cracked black peppercorns

Mojo Sauce:

- ¼ white onion (puréed)
- 2 tbsp lime juice
- ¼ cup orange juice
- Salt and pepper to taste



Instructions

1. Gather all the marinade ingredients and place in a blender until the herbs and garlic are finely chopped. Alternatively, you can finely chop/mince the garlic and herbs then mix all ingredients in a bowl.
2. Place in a large ziplock (other brands are available) bag along with the pork. Place in the fridge overnight in a bowl to avoid any seepage.
3. The next day, preheat the oven to 220°C/425°F (200°C (fan)). Remove the pork from the marinade and leave out at room temperature for at least 1 hour. Keep the marinade as we shall be using this later.
4. Place the pork in a suitable roasting tin to capture the juices as it cooks which will both aid to keep it moist and assist with basting. Roast, uncovered, for 30 minutes then baste with the pan juices several times.
5. Reduce the heat to 190°C/375°F (170°C) and roast for another 1 1/2 - 2 hours, basting every 30 minutes, until the internal temperature reaches 65°C/150°F. At this point, the pork is cooked, still very moist, juicy, and you are still able to carve it. We don't want this to be pulled pork, that's a whole different story.
6. For the Mojo Sauce, place the retained marinade, Mojo Sauce ingredients and 2 tbsp of the roasting pan juices into a small saucepan. Bring to boil and simmer for 3 to 5 minutes.
7. If you wish you could add extra lime juice or even a touch of sugar to balance to your specific taste. Turn the heat down and simmer for a further 1 minute, then remove from the stove and set aside as you carve across the grain.