



Rojois (Cubed pork)

Ingredients

- Pork fillet
- Salt
- Garlic
- Chilli (if you want)
- Paprika
- White semi sweet wine (not dry or champagne)
- Bay leaves
- 1kg dough
- Butter
- Oil
- Large potatoes

Method

MARINADE MEAT

- Take sinue/ skin off pork fillet
- Cube fillet
- Crush garlic and salt in a mortar and pestle to make a paste (add chilli if you want)
- Rub paste into the cubes
- Add paprika until red
- Add large pieces of garlic (approx. 2 cloves worth)
- Rub all together
- Cover meat with wine to absorb wine
- Add lots of bay leaves
- Allow to marinade for 24 hours

FRY MEAT

- Fry the meat cubes in cooking oil in one pan
- Peel potatoes and cube. Fry potato cubes in cooking oil in another pan

Add the potatoes and meat together in a serving dish once cooked.



Add a little water into the meat pan to create a sauce and pour over the meat and potatoes

BREAD

- Place the 1kg of dough into a baking tray and place in oven for 40 min or so on 180/ 200 degrees.
- Mix finely chopped garlic into butter for the bread.