INDIRECT · EASY

Pork loin with mustard-honey crust

A no-pretensions cook that nails it the first time. Dijon mustard, orange-blossom honey and a touch of rosemary: a golden crust that seals the juices without drying the loin.



PREP	COOK	SERVINGS	TEMPERATURE
10 min	75 min	6	180 °C

Ingredients

- **1.5 kg** boneless pork loin
- **2 cda** orange-blossom honey
- **3 dientes** garlic cloves
- **1 cdita** ground black pepper
- **3 cda** Dijon mustard
- **2 ramas** fresh rosemary
- **1 cda** flaky salt
- **2 cda** extra-virgin olive oil

Method

1. GLAZE

   Combine mustard, honey, finely chopped garlic and stripped rosemary. Reserve half for the last third of the cook.

2. SCORE THE LOIN

   Score the fat cap in a shallow crosshatch (do not cut into the meat). Salt, pepper and brush with half the glaze.

3. STABILISE AT 180°C

   Set the kamado for indirect with the deflector in place. Climb to 180°C and let it settle 15 min.

4 COOK

Cook indirect for about 50 minutes. At the 40 min mark brush with the reserved glaze, and brush again 10 min before pulling.

5 PULL AT 63°C

Pull when the core reads 63°C. It will carry over to 65-67°C — the sweet spot for pork.

6 REST

Rest 10 minutes uncovered: tent it with foil and the trapped steam softens the mustard-and-honey crust you have spent the whole cook building. Slice 1.5 cm thick across the grain.

Editor's tips

- Without a probe thermometer this recipe is guesswork. Any Inkbird will do.
- If the glaze starts to scorch early, drop to 160°C for the final 15 minutes.

Gear for this recipe

Monolith Classic Pro 2.0
mikamado.es/en/kamados/monolith-classic-pro-2-cart

Weber Briquettes 8 kg
Briquettes for even, manageable embers at 180 °C in an easy recipe.

mikamado.es/en/accesorios/weber-carbon-8kg

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado
mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

Inkbird IBT-4XS Bluetooth thermometer
mikamado.es/en/accesorios/inkbird-ibt-4xs

Weber Silicone Barbecue Basting Brush 40 cm
mikamado.es/en/accesorios/weber-brocha-silicona-40

Full recipe at: mikamado.es/en/recetas/lomo-cerdo-mostaza-miel

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