

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

10 min

COOK

75 min

SERVINGS

6

TEMPERATURE

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

Tent with foil and rest 12 minutes. 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

Kamado Joe Classic III 18"

18" de sobra para un lomo entero de 6 raciones en coccion indirecta

mikamado.es/en/kamados/kamado-joe-classic-iii

BBQ Future Half-Moon Ceramic Heat Deflectors (Kamado Joe Classic I/II/III, 2-pack)

Deflectores media luna para asar a 180 C indirectos sin quemar la costra de miel

mikamado.es/en/accesorios/bbq-future-deflector-mediasluna-classic

Weber Briquettes 8 kg

Briquetas para una brasa uniforme y manejable a 180 C en una receta facil

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

MEATER+ wireless WiFi thermometer

Sonda para sacar el lomo jugoso justo a temperatura interior

mikamado.es/en/accesorios/meater-plus-wifi

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

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