

Crusty Spiced Pork Fillets

Serves 4

4 pork fillets

1 teaspoons Juniper berries

1 tablespoon crushed macadamia nuts

2 teaspoons black peppercorns

½ teaspoon cumin seeds

½ teaspoon allspice powder

½ teaspoon crushed sea salt

2 tablespoons Natural Premium Grade Macadamia Oil

Crush spices in mortar and pestle or coarse grind in blender

Brush pork fillets with oil and roll them in the crushed spice mixture so they have an even spice coating.

Place in baking dish and bake in moderate oven for 30 - 40 minutes or until surface is crisp and brown.

Serve on a bed of mashed creamed parsnip