**Roman Roast Pork with Cumin**

***Apicius 8.1.1***

**Ingredients:**

* Pork Meat
* 2 tbsp (tablespoon) Cumin
* 2 tsp (teaspoon) Salt
* 2 tsp (teaspoon) Ground pepper
* 2 tbsp (tablespoon) honey
* Liquamen (or salt to taste)
* 200 ml caroenum
* 100 ml wine

**Method:**

1. Sprinkle over the Salt, Ground Pepper and Cumin over the pork and leave in the fridge for 2-3 days.
2. Wrap it in slices of bacon before cooking so the meat isn’t dry when cooked.
3. Place in the oven for 10 minutes on highest setting to brown.
4. Reduce oven temperature to 180°C and roast for 2 hours. Basting regularly.
5. While roasting, prepare the sauce (Caroenum): Reduce 500ml of Wine to 200ml and add Honey, wine and liquamen.
6. Take meat out of the oven and leave to rest.
7. Pour the fat away from the pork and add to sauce to glaze.
8. Cut up the meat and serve with the sweet sauce.

**Questions:**

1. In total, how long does it take to make the dish?
2. How do you make the sauce, Caroenum?
3. Why should you wrap the meat in bacon before cooking?
4. Does this sound like a tasty dish? Why (not)?